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FINALISTS TO BE
ANNOUNCED SOON!

The list of finalists for the
DINING categories will be
announced online soon!
Please note that nominations
for Chef of The Year and
Ingredients Categories are
still open! Please get online
today to nominate.



EDITOR'S NOTE

Let the festivities begin

It's that time of year... again! It has crept up on me, as it does every year, and now December becomes a flurry of finalising holiday plans, welcoming friends and family to stay and of course buying gifts and making some traditional homemade goodies.

This is the first time in three years that I am staying in Dubai for Christmas. While I am sad not to be with my family in South Africa over this time, I am also buzzing with excitement to be in the UAE.



The weather is absolutely perfect, and with so many fun, festive events happening over this time, we really are spoiled for choice.

In this issue, we have put together an extensive list of festive specials and events for you to enjoy. Whether you are dining in, dining out, going on a shopping spree or looking for fun things to do with your kids, take a peek at our foodie's guide to winter in the UAE. From the best dinners, brunches and lunches for Christmas, to special New Year's Eve parties, as well as cooking classes, festive markets and takeaway turkeys with all the trimmings, you will find it in this issue.

Also, as expected, we have some fantastic recipes to make your Christmas one to remember. Perfect your turkey and make some delicious sides. Create gluten-free festive sweets and learn to create iced gingerbread ornaments too. This is the month of entertaining, so we present some amazing canapé and sharing dinner party menus that your friends and family will love.

The dinner table is where friends and family come together to share special moments, we hope you have a very special holiday season.

Relax, enjoy and savour *BBC Good Food ME*,

Lauren Hills, editor
lauren@cpidubai.com



PAGE 30 | A gluten-free Christmas

PAGE 82 | Three festive turkeys

GoodFood
MIDDLE EAST

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We catch up with Michelin-starred Swedish chef Stefan Karlsson, who was guest chef on board the luxurious floating venue, DiVAZ, Jebel Ali Golf Resort & Spa

Make our
cover
recipe



100 Festive berries!

Our recipe descriptions

- V** Suitable for vegetarians
- F** You can freeze it
- N** Not suitable for freezing
- P** Contains pork
- A** Contains alcohol
- SH** Superhealthy Low in saturated fat, 5g or less per portion; low in salt, 1.5g or less; and at least one of the following: provides one-third or more of your daily requirement of fibre, iron, calcium, folic acid and/or vitamin C or counts as one or two portions of your recommended 5-a-day fruit and vegetables.
- L** Low fat 12g or less per portion.
- G** Good for you Low in saturated fat, low in salt.
- H** Heart healthy Low in saturated fat, with 5g or less, and low in salt, with 1.5g or less, and high in omega-3 fatty acids.

TAKE CARE!

Some recipes contain pork & alcohol. These are clearly marked and are for non-Muslims only. Look for this symbol:

- contains pork **P**
- contains alcohol **A**

Crazy for competitions

Win luxury hotel stays, gourmet dinners, foodie hampers and more...

WIN

A LAKELAND ELECTRIC CUPCAKE MAKER

Love the taste of homemade cupcakes, but can never quite get oven baking right?

It may sound too good to be true, but Lakeland has recently launched a new machine that makes homemade cupcakes as simply as you make eggs on toast. The device is user-friendly and lights up to signify your cupcakes are ready. Follow one of the recipes included with the cupcake maker; pour in the mix and in 9 to 10 minutes your cupcakes are baked to perfection!



WIN A MEAL FOR TWO AT JAMIE'S ITALIAN

Dine at the rustic, delicious Italian restaurant by renowned celebrity chef Jamie Oliver at their premier location in Dubai Festival City. With contemporary twists and a mouth-watering menu, this opportunity is not to be missed!



WIN A CATERED FINE DINING DINNER PARTY IN YOUR OWN HOME FROM YES CHEF!

Dubai's favourite caterers Yes Chef! will whip up a scrumptious fine dining menu for you and three friends in the comfort of your own home! Entertaining has never been this easy, or delicious.



WIN A SPECIAL THREE-COURSE CHRISTMAS DINNER FOR TWO AT THE GRAMERCY, DIFC

Tempt your taste buds with festive favourites from The Gramercy's Christmas menu. Succulent turkey with apple stuffing or roast beef with Yorkshire puds, you can end your meal with a hearty apple crumble.



WIN

AN OVERNIGHT STAY FOR TWO AT ASIANA HOTEL DUBAI, INCLUDING DINNER AT A RESTAURANT OF YOUR CHOICE

Enjoy a night's stay at this recently launched chic hotel in the heart of Deira. As part of the stay you can dine out at any of the diverse Asian restaurants including Sonamu (Korean restaurant), Hanabi (Philippine restaurant), Jade (Chinese restaurant) or Seaworld. Asiana Hotel combines Oriental splendour with facilities to provide guests with the best sense of leisure and luxury.



WIN CHRISTMAS BRUNCH FOR TWO AT DUBLINER'S

Positioned within the Meridien Village, this traditional Irish pub creates a variety of authentic home-cooked style food true to its Irish style. Enjoy a homely Christmas brunch this festive season!



WIN MAZINA BRUNCH FOR A FAMILY OF FOUR (TWO ADULTS AND TWO CHILDREN BELOW 12 YEARS)

Located at The Address Dubai Marina, Mazina allows you to get inspired and create your own gingerbread house this festive season. Learn a thing or two from the master chefs that will demonstrate how to prepare and keep the house standing with all the decorations on it.



WIN FOODIE HAMPERS FROM SADIA

Each winner will receive a food hamper full of Sadia goodies worth AED 500. Filled with Sadia products including chicken and beef burgers, a variety of nuggets and breaded fillets, these quick and easy goodies are apt for family entertaining.

WIN

A DELICIOUS FESTIVE HAMPER FROM CARLUCCIO'S

Packed with an assortment of tasty treats, Carluccio's is giving away two special hampers with various goodies such as Mini Panettone, Calabrian figs (Fichi Ricoperti), milk and chocolate santas (Pupazzetti), as well as savoury products such as extra virgin olive oil from Puglia (il Fiasco). Add a touch of Italy to this year's Christmas feast!



To stand a chance to win these prizes visit our competitions page on www.bbcgoodfoodme.com and fill out the forms; it is so easy to do!





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Top 10 **foodie moments**

From recipe highlights, top restaurants to try, quirky foodie moments and the best deals in town, *BBC Good Food ME* keeps you in the know this festive season

1

Delicious Wai Wai Eggnog

Create a traditional festive tippie this holiday season with this easy recipe **1**

3 eggs
250ml single cream
250ml pressed apple juice
1 tbsp vanilla extract
1 tbsp soft brown sugar
250ml good quality aged rum
a pinch of cinnamon
a pinch of nutmeg
6 cinnamon sticks
6 star anise

1 Whisk the eggs in a bowl until light and frothy. Continuing to whisk, add single cream, pressed apple juice, vanilla extract and soft brown sugar. Next add the rum, generous pinches of cinnamon and nutmeg and whisk some more. Serve poured into a jug filled with ice cubes.

2 Garnish with a cinnamon stick and star anise.



foodie moments

2 OKKU launches new menu

Stylish Japanese restaurant and lounge, Okku, The Monarch Dubai, has recently launched its new menu that features around 40 new contemporary dishes.

From seared scallops with figs in a truffle-wafu goma to steak tartare made with Canadian rib eye steak, and baked swordfish marinated in ginger-chilli, the new menu is delicious and diverse. New to the sushi bar is seared sea bass and papaya salsa maki, hamachi tataki maki with seared yellowtail in a sweet-teriyaki glaze and excitingly, there is the option of organic salmon at the sushi bar, too.

Along with the new menu, contemporary twists have also been added to the existing favourites, and you can expect tweaks to dishes such as the famous black cod in miso, steak yakiniku maki, scallop carpaccio and seared wagyu maki.

The new menu is available for dinner from 19.00 to midnight seven days a week and for lunch from 12 noon to 15.00, Sunday to Thursday.



3 Award-winning HAKKASAN comes to Dubai

Cantonese fine dining concept Hakkasan, opened its doors in Dubai last month at the iconic Jumeirah Emirates Towers.

"Following the success of our Abu Dhabi restaurant, we are proud to bring Hakkasan to Dubai gourmet customers. With its opulent décor, elegant ambience, and iconic menu, we are confident Hakkasan will become a landmark of Dubai's fine dining scene," said Niall Howard, CEO of Hakkasan.

Designed by Gilles and Boissier, the ambient venue features two private dining rooms inside and two semi-private sections outside, as well as the Ling-Ling lounge for a more relaxed retreat.

Heading up the Hakkasan Dubai kitchen is chef de cuisine Pang Pin Lee from Hakkasan Abu Dhabi, who brings with him over 10 years experience in gourmet Cantonese cooking and the art of Dim Sum.



4 Doppio zero!

Carluccio's has launched a new range of pizzas, all made with their specialty dough created using '00' (*doppio zero*) flour imported from Italy. The pizzas embrace the simple-yet-delicious ingredients of Italian food such as locally-produced mozzarella and a rich tomato sauce mixed with herbs. Carluccio's has created Italian classic pizzas such as the Buffalina (creamy buffalo mozzarella with fresh chopped tomato and basil), Capricciosa (turkey ham, rustica olives, mushrooms and grilled artichokes) and the Quattro Formaggi with a rich combination of cheeses including gorgonzola, ricotta, mozzarella and goat's cheese. We at *BBC Good Food ME* can't wait to tuck into one of these creamy, cheesy, thin-based pizzas this weekend.

foodie moments



Pair & dine at Mango Tree, Souk Al Bahar

Dine at the exotic Mango Tree, Souk Al Bahar this month and pair each course with a glass of wine to complement the dish.

Each recipe has been created with a particular grape in mind, so the wine really brings out the flavours of the Thai cuisine, while the fragrant flavours will also enhance the appreciation of wine. The science of pairing a menu based on the flavours basic components of taste including sweet, sour, salt and bitter. The art is to distinguish the grape that either emulates or contrasts the flavours of the dish, to bring out the most enhanced taste.

This Thai-inspired menu consists of salads, soups and meat based dishes with curries. Non-vegetarian menu (AED 295) and the vegetarian menu (AED 250), includes five courses paired with three glasses of grape.

For information and reservations, contact +971 4 426 7313.



White truffle celebration at Caffé Florian

If you haven't tried out the delicious seasonal truffle menus that have been featured in UAE restaurants this month, Caffé Florian, DIFC continues to celebrate the distinctive, fragrant white truffle throughout the month of December. The menu includes a number of sumptuous dishes such as Angus beef grilled tenderloin with potato boulangere cream of Venetian red radicchio and white truffles, white truffle risotto and soups made from the white truffle.

7

Dine out South African-style at **RADISSON BLU HOTEL DEIRA**



From December 3 to 10, Radisson Blu Hotel Dubai, Deira Creek is hosting a South African festival, inviting guests to experience South African culture, food and festivities, all under one roof.

The event will host a large range of activities such as sports, music, dancing, competitions and entertainment for kids and adults.

Guest chef Chris Masuku will be flying in from Radisson Blu, Johannesburg to prepare some South African delicacies at La Moda and The Pub. Marinated meat on the braai (barbecue), pap and spicy oxtail potjie (slow-cooked stew in a cast-iron pot) will be some of the dishes on offer.

Palm Grill will be offering a South African five-course set menu with dishes like crisp green salad with biltong, avocado and cashew nuts, and char-grilled beef on the braai. Treat yourself to a glass of house wine or Castle lager for only AED 25 (140 bottle) only.

8

RAW Coffee now available at Lime Tree Café

Dubai's premier boutique roastery that produces certified organic Arabica coffee beans has recently collaborated with one of Dubai's favourite cafés. Yes, you heard right, you can now enjoy your favourite locally-roasted, velvety smooth Raw Coffee Company cappuccino, flat white, latte or Americano when you visit Lime Tree Cafés across Dubai.





9 The W Factor

Wafi Pyramids, Dubai has recently launched a European-styled grill restaurant, The W Grill & Cocktail Terrace, a new spot with a fabulous view where foodies and fashionistas can mingle over dinner and drinks or cocktails and shisha.

"Food, finesse, versatility and value – this is what The W Grill & Cocktail Terrace is all about, and we want each and every diner to take this away following a W dining experience," stated Anthony Ractliff, general manager, WAFI Pyramids Restaurants.

Executive chef Angelo Albera has whipped up a delicious new menu that comprises of grilled seafood and meat, the succulent 42oz Tomahawk steak, as well as traditional classics such as Lancashire hot pot and corn-fed chicken with morel cream sauce. The vegetarian options are extensive too, and diners can enjoy dishes such as the seven-vegetable couscous and leek tart with Carphilly cheese and slow roasted tomatoes as well as options from the gourmet salad counter.

The menu is complemented by a comprehensive wine list that includes classic grape varietals from the new and old world, and a special selection of Wafi Reserve Wines. Perfect for alfresco dining this festive season, you can also enjoy an impressive array of shisha and cocktails, too.

10 Prosecco at JAMIE'S ITALIAN? Don't mind if I do!

Ten months since its opening, Jamie's Italian in Festival City, Dubai has launched their much-awaited wine and Champagne menu, putting the finishing touch on Jamie Oliver's relaxed, rustic Italian restaurant concept.

Celebrating the beautiful ingredients and products of Italy, at Jamie's Italian the pasta is created fresh each day and the plump olives, olive oil, balsamic vinegar and beautiful mozzarella is imported from Italy. Only free-range chickens are used and much of the fish is locally sourced, with all of it being sustainable. You can enjoy gorgeous antipasti selection that includes buffalo mozzarella, pumpkin bruschetta and cured trout, as well as main courses of fresh pesto pastas, classic pizzas and lovely fish dishes cooked in the wood-fire oven. And now, with the newly acquired alcohol license, you can eat Italian food as it is meant to be enjoyed: with a lovely glass of wine too.

Dine indoors in the grunge-chic retro setting or outdoors on the beautiful terrace while feasting away on fresh, authentic, delicious Italian food – Jamie style.

Carluccio's CHRISTMAS GIFTS



At Carluccio's, Christmas is all about the 'table.' Whether it's getting people around it, cracking jokes over it, admiring the food on it or even stretching over it to get your hands on that final piece of panettone. Christmas is about bringing people together, eating well and laughing heartily.

Our food shops are bursting with deliciously seasonal treats that are a pleasure to give and a joy to eat. We've picked our producers favourite Christmas offerings and towered them high.

Buon Natale!



PANETTONE TRADIZIONALE | AL CIOCCOLATO 1kg AED 135
Panettone made with dried fruit and candied peel with hazelnut icing | Chocolate Panettone made with pieces of milk and dark chocolate with hazelnut icing.



PASTICCERIA DI BENEVENTO 460g AED 130 | Pasta Reale, Mostaccioli and Chocolate Butter Biscuit Selection.



STELLINE DI NATALE 550g AED 80 | Gianduja filled chocolates.

DUBAI MALL - 04 4341320
MARINA MALL - 04 3997844
MIRDIF CITY CENTRE - 04 2843728

Gorgeous gifts and festive foodie treats

Whether buying the perfect gift, or spoiling yourself this holiday season, *BBC Good Food ME* presents some fantastic foodie accessories, sweet treats, utensils and more



A treat for colleagues, friends and family, these white, milk and dark chocolates are beautifully packaged. Available at **FORREY & GALLAND**, Mall of the Emirates, Dubai.



You can purchase assorted bread baskets at **PAUL BAKERY & RESTAURANTS** from December 15th onwards. Made fresh daily, you can order rye bread, 6-cereal loaves, fig loaves, sandwich and walnut loaves as well as assorted rolls.



With a range of delicious treats, gift hampers and stocking fillers from the **CARLUCCIO'S** restaurant and food shop, you can make this year's goodie bags and festive tables deliciously memorable.



Enjoy sipping lattes in this delicate, porcelain 'hand of Fatima' cup from **AURA-B.COM**.



With a range of festive delights available at **SPRÜNGLI**, you can take home goodies and gift boxes for friends and family. AED 84 a box containing a range of mouth-watering truffles and pralines.



Splurge on this five-piece set of Jamie Oliver knives from **LAKELAND** priced at AED 1090. Guaranteed to give precision cuts to juicy steaks and meats, you'll be leaping to carve this year's turkey!



'Tis the season for spoiling! No other gift is more personal than this massage treatment for the mother-to-be.

AMARA SPA AT PARK HYATT DUBAI uses a range of sensual massage oils that prevent stretch marks, relieve muscle tension, improve circulation and ensure relaxation for the mother and baby.



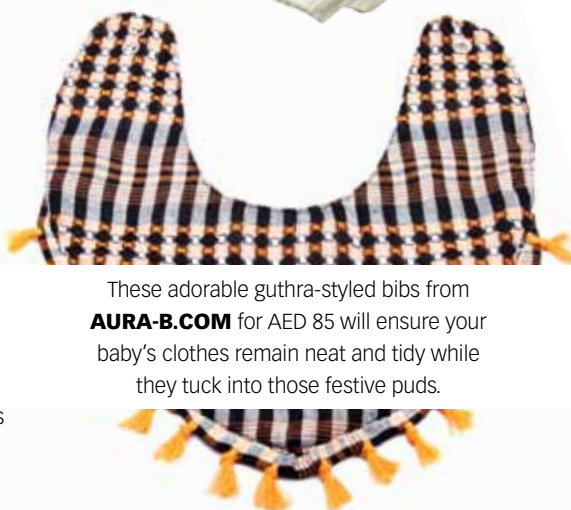
Ideal for budding chefs to create a Moroccan-style feast, this stylish tagine pot is available at **LAKELAND** for AED 145.



Welcome your guests with this beautiful wreath from **CRATE & BARREL**, Mall of the Emirates. AED 359.



Fill up this 'moo shaker' from **LAKELAND** with chocolate powder or icing sugar and she'll moo as you turn her upside down to sprinkle those waffles and pancakes.



These adorable guthra-styled bibs from **AURA-B.COM** for AED 85 will ensure your baby's clothes remain neat and tidy while they tuck into those festive puds.

This limited-edition 'Pixie' espresso machine from **NESPRESSO** in lime and purple will be the perfect gift for coffee fanatics this season.



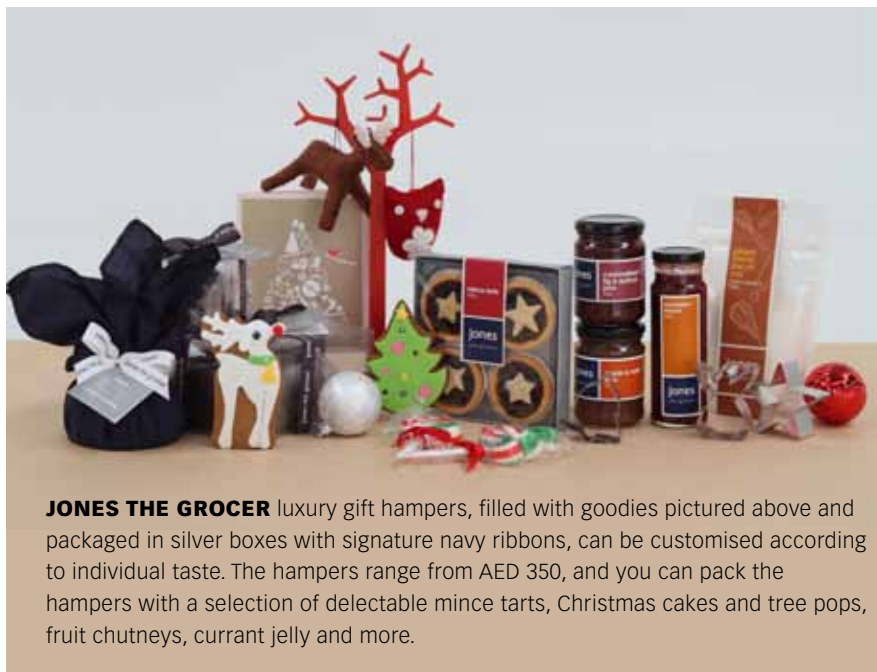
This 'potty about herbs' pot priced at AED 119 from **LAKELAND**, makes a gorgeous gift for a domestic goddess. Encourage friends and family to go organic by planting herbs that can be used daily in meals.



Munch on this adorable and luscious 140g honey-almond filled gingerbread donkey from **SPRÜNGLI** for AED 60.



Sweeten up your festive dessert menu by adding some of these **MORE CAFÉ** treats. Mince pies (box of 6, AED 36), gingerbread men (packet of 4, AED 29) and traditional stollen bread (500g, AED 42) are on sale this month.



JONES THE GROCER luxury gift hampers, filled with goodies pictured above and packaged in silver boxes with signature navy ribbons, can be customised according to individual taste. The hampers range from AED 350, and you can pack the hampers with a selection of delectable mince tarts, Christmas cakes and tree pops, fruit chutneys, currant jelly and more.



These 'twig multi pillar' candelabras from **CRATE & BARREL** will light up this year's festive dining room table



No table is set without beautiful décor to accompany the lovely turkey, wine and pies. This season **CRATE & BARREL** has released a range of festive table décor items with appetizer plates available in blue, red, purple and citron for only AED 15 and dazzling tea light holders for AED 9 each.



These unique Mukul Goyal chromed brass and stainless steel tableware items available at **AURA-B.COM** are ideal as one-of-a-kind gifts or for entertaining pleasure at this year's festive gathering.



Create perfectly poached eggs time after time with this 21st century solution to the problem of wandering whites. Coat the silicone lightly with oil, crack your egg into the pod, and float in boiling water. Once cooked, flip the pod inside out to release the domed egg. Available from **LAKE LAND** for AED 39.



Create refreshing ice creams, sorbets and gelati with this ice cream maker from **DELONGHI** for AED 1,499.



The Beaba Babycook Baby Food Maker is a one-of-a-kind compact countertop appliance that functions as a steamer, blender, warmer and defroster to prepare fresh, healthy meals for your baby. The appliance comes with its own Babycook recipe book. Available from Just Kidding stores, Dubai.



16 milk and dark chocolate pralines with cream ganache and a sprinkle of Ceylonese cinnamon for AED 100 from **SPRÜNGLI**.



Sorbets, gelati, low-fat ice cream and so much more can be made with this user-friendly ice cream maker available at **LAKELAND** for AED 315.



Cultivate the art of baking amongst children and enable them to get creative with this simply icing set from **LAKELAND** for only AED 99. Decorate cakes, cookies and desserts with effects such as stars, rosettes and lettering.



You can boil eggs for the whole family with this nifty **SEVERIN** egg boiler. With a titanium finish, it comes in a variety of chic colours, and can be purchased at Juma Al Majid outlets.



Planning an alfresco party this festive season? These products from @Home are gorgeous and versatile too. Create a succulent roast chicken succulent with this pan and stand for the barbecue, and you can cool wine bottles in this convenient stand at only AED 399, while using the retro glass bottles for ales and soft drinks. The beautiful outdoor furniture and plant pots are lovely garden accessories, too.



Beautiful panoramic views from MORE Café Dubai Festival City

MORE to be enjoyed at Dubai Festival City

This festive season visit MORE Café Dubai Festival City to enjoy alfresco dining, panoramic views, baked Christmas goodies and cooking classes too!

Since it opened its doors in 2002, MORE Café has been an institution in Dubai; enjoyed as one of the best-loved places for delicious, homely food with friends and family. The winner of many awards in the region, MORE Café was also the recipient of the highly sought after BBC Good Food ME Awards' Best Café 2010.

While every MORE Café location has something special to offer, if you are in the mood for fantastic alfresco dining with beautiful panoramic views, MORE Café Dubai Festival City is the place for you. A spacious, inviting restaurant; you can sit indoors amongst the beautiful local art and stylish décor, or you can sit outdoors on the terrace to enjoy the tranquil views of the water and yachts of the Festival City Marina Promenade, and the city skyline beyond.

The perfect spot during the lovely cool winter months; pop in for coffee with friends, or enjoy a leisurely lunch or brunch with family over the weekend. The MORE Café brunch takes place from 11am to 4pm every Friday and Saturday at the Festival City branch, and includes a selection of chef's choice dishes, incorporating the fully-cooked breakfast options, a variety of hot buffet dishes, salad bar and freshly made cakes, desserts and pastries. Selected beverages are also included. This scrumptious, family-friendly brunch is priced at just AED 95 per person, and children under 12 dine for just AED 45. The brunch also takes place on a Friday at MORE Café Al Murooj.

For the month of December, you can also enjoy some gorgeous goodies including traditional mince pies, gingerbread men and stollen bread. Baked fresh daily, you can stop by any MORE café across Dubai or pre-book your festive goodies online if you are catering for a larger party.

Make the most of the holiday season with MORE Café!



Delicious festive goodies on sale this month at MORE



You can enjoy delicious Friday and Saturday brunch at MORE Cafe Dubai Festival City!



Chocolate Peppermint Bark

MAKES 6 PACKETS

750g dark chocolate
750g white chocolate 750g
6 peppermint candy canes

- 1** Melt and temper the dark chocolate.
- 2** Also melt the white chocolate over a double boiler and keep aside.
- 3** Crush the peppermint candy canes and keep aside.
- 4** On a silicone matt or grease proof paper sheet, spread the dark chocolate out into a square about 5mm thick. Let it set.
- 5** When it's set, pour the white chocolate over the dark layer and spread it out evenly into a square.
- 6** Immediately scatter the crushed candy cane over the warm soft white chocolate.
- 7** Now let the whole thing set.
- 8** Snap into big pieces and pack.

MORE Cooking Skills

An exciting new concept, MORE Café is launching MORE Cooking Skills! A fun, interactive cooking experience that lets the participants get involved through an informative hands-on approach. Participants are guaranteed to come away with MORE Skills, MORE Knowledge and MORE Satisfaction.

FREE MORE COOKING SKILLS THIS MONTH!

The first **MORE Cooking Skills** will be held at MORE Café Dubai Festival City on **8 December**, where aspiring cooks can learn to create:

- Pumpkin cupcakes with cream cheese frosting (you will be learning decorating tips)
- Chocolate peppermint bark (see recipe right)
- Pear cranberry cake glazed with butterscotch sauce and toasted walnuts

There are two afternoon sessions running, and while the class will usually be priced at AED 200 per person, including lunch and beverages, these sessions are free!

There are only 20 spaces available at each session, so book in fast. Preference will be given to BBC Good Food ME Food Club member, so join the Food Club online today.

If you aren't a Food Club member, you can make a reservation on 04 263 3113.



For more information about the festive goodies on sale and the More Cooking Skills visit www.morecafe.biz



Ask us!

This holiday season, our resident culinary expert gives us solutions to common festive woes in the kitchen



I love the idea of gingerbread cookies, but can't stand the taste (I just don't like the molasses) is there a fun alternative?

I suggest using honey instead of molasses. The cookies won't get as dark, but if you're okay with a paler cookie, go for it. The flavour might not be as deep either, but the cookie should be just as sweet. If it's not sweet enough for your taste, try it again with a 50/50 mixture of honey and brown sugar.

How can I get a beautiful golden brown turkey without drying out the breast meat?

Tent the turkey loosely with foil to delay browning of the breast. The foil should be removed during the last 30 to 45 minutes of cooking to allow the turkey to brown. Tenting for the entire roasting time will actually slow cooking.

Why do recipes say to let a roasted turkey stand for 15 to 20 minutes before carving?

Standing time allows the natural juices to redistribute throughout the meat of the turkey. This helps to produce an evenly moist turkey that is easier to carve. Keep the turkey warm during the standing time by covering it with foil.

Any tips for pacing the cooking process and making sure everything is timed right? I feel like I'm always pulling things off the stove and out of the oven at the same time. It's mayhem!

The key is to have a lot of things done in advance. Not even a pro can do eight things at once. For instance, I suggest preparing the stuffing the day before, as well as marinating the outside of the turkey. I do a stuffing with spicy sausage and fennel, it's delicious because it gets nice and crispy. Other dishes I suggest preparing in advance is sweet potatoes (roast them with the skin on or puree them... I do both). You can create green bean casserole and homemade cranberry sauce in advance and then just heat it up in the microwave, because your oven is going to be very crowded.

What's the secret of great roast potatoes? I like them good and tough on the outside and soft on the inside, but mine tend to turn out a little sludgy all the way through.

Make sure that you par-boil them and drain them, scrape them a little with a fork so that they start to lose their outside edge, and make sure they're covered in plenty of olive oil or butter. Make sure the temperature is really hot when it

goes into the oven and then just leave them. Shake the potatoes once or twice, but not all the time. They should take 25 to 35 minutes to roast.

I've been making curry with the leftover turkey for 20 years. Can you suggest some alternatives, please?

Turkey stir-fry, turkey and sweet corn fritters, turkey hash browns or a turkey and leek pie are delicious leftover treats. There are more leftover ideas on page 34 of the magazine too.

I've got such a bad record with sprouts; I'm wondering whether to give up on them this year. They seem to come out either undercooked and squeaky or soggy and falling apart, though I loved the ones my mother made when I was a child. I like to do things traditionally, and want to keep them on the menu. Where am I going wrong?

Why not try this for a change? Cut the sprouts into quarters or slice them across, but thickly, and pan fry them in a little bit of oil. Add some smoked turkey bacon cut into little strips like matchsticks. Continue to fry over a low heat until the turkey bacon goes lightly golden brown. Season and then cover and keep warm. They should be cooked through, but will still have a little bit of a bite. When frying them you're caramelise them slightly to add a bit of sweetness. By not boiling them, you are avoiding that soggy, horrible taste.



Create the perfect roast potatoes this holiday!

New Years Eve ✈



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Past, present and future

This festive season, celebrity cook and television personality *Suzanne Hussein* talks about family traditions and enjoying good food over the holiday season

Sitting on the beach taking in the sounds and smells of the season with a tall pomegranate juice in hand, I'm feeling quite content. It is winter in Dubai. The weather is perfect and we do anything to be outside. Friends and family travel from every corner of the world to be here with us to celebrate and share special times during this festive season. The joy is in being together.

My thoughts and memories are awakened this time of the year as I recall all the happy times baking with my mother. She would make an endless array of cookies and cakes. I would personally deliver packages of her delicacies to our neighbours and wish them a happy holiday.

These past baking sessions became traditions and I enjoyed times with my own children doing the same. We would dedicate a whole day to making cookies. They especially loved making the little Ghraybe (Arabic Shortbread).

I find myself reminiscing about the past a lot this time of year. I miss taking my kids ice skating and watching their faces beam when it was time to have our usual treat, beaver tails (doughnut-like fried dough with cinnamon sugar, totally Canadian).

Believe it or not, I miss the snow and the cold except when the temperatures dropped to -30C. I recall the warmth of strangers busy shopping for gifts and quite happy to talk and tell you a story while we wait to pay for our purchases.

Everywhere you look there are people smiling, caring and sharing. The spirit of the season captures hearts and brings out the best in people.

And that's truly what it's all about. It's about finding the joy and making the memories wherever you are. I've learned that it's not the location or the weather that matters. Your new home is what you make it. Fill it with friends, good food, decorations and beautiful music especially at this time of the year.

I know I will be cooking and baking a lot in the next couple of weeks and I know it will be daunting at times. But through the fuss and stress of it all, I will have captured my own priceless moments with my family, dear friends, old and new around my table sharing a meal.

Suzanne Hussein is regular contributor to *BBC Good Food ME*. For more information about Suzanne visit www.suzannehusseini.com or find her on Facebook for regular foodie updates.

On December 5, 6 and 7 at Mall of the Emirates, Dubai, Suzanne Hussein will be part of the Changing Diabetes Village that is being set up to highlight and educate people about diabetes and its causes and effects.

Suzanne will be conducting live cooking demos and sharing tips on making better, delicious food choices. Don't miss out on the demos that are taking place on Monday 5 December 2011 from 19.00 to 21.00, Tuesday December 6 (time to be confirmed) and Wednesday December 7 from 19.00 to 21.00. Everyone is welcome! Ahlan wa sahan.



My holiday dinner party menu:

These recipes can be found in *Suzanne Hussein's* beautiful recipe book of modern Arabian cuisine: *When Suzanne Cooks*

Turkey stuffed with Burghul and Freekeh Pilaf, filled with nuts and fruit. (page 133), Sweet and sour Cherry Sauce (pg 65), Beetroot and Purslane Salad with Citrus Dressing (pg 53), Spicy Roasted Potato Wedges (pg 97), Baked Baklava Cheesecake (pg 176) and Arabic Shortbread (see recipe to the right).

Arabic shortbread

MAKES 6 DOZEN BISCUITS

These cookies have no eggs or baking powder in them. It is essential that you beat the clarified butter and sugar well. This is the secret to their unique texture. They are meltingly smooth on the outside with a delicate crunch on the inside. They are very easy to make, but always work with a gentle hand to ensure the dough remains light and fluffy.

1 cup clarified butter, chilled

$\frac{3}{4}$ cup icing sugar

1 $\frac{1}{2}$ cups flour

pinch of salt

pine nuts, to garnish

1 In a medium bowl beat together with an electric mixer the clarified butter and sugar for about 10 minutes, until pale and creamy. Add in the vanilla. Mix well. Sift the flour and salt and add gradually to the beaten mixture. Test the dough by seeing if you can roll a ball in your hand without sticking. Beat on low speed until it comes together. Cover and refrigerate for 30 minutes before shaping the shortbread. Preheat oven to 170°C.

2 Take small-sized pieces of the dough and roll gently in the palms of your hand to make a ball the size of a large marble. Place on a parchment-lined baking tray. Gently flatten into a disc and press a pine nut into the centre. Bake for 10–12 minutes until it just sets. Don't let the cookies brown; they should remain an ivory colour. Remove and leave to cool completely on the tray before serving.

6 My thoughts and memories are awakened this time of the year as I recall all the happy times baking with my mother. She would make an endless array of cookies and cakes. I would personally deliver packages of her delicacies to our neighbours and wish them a happy holiday 9



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*Source: GfK 10 Countries 2010, by value - excl. Juicers

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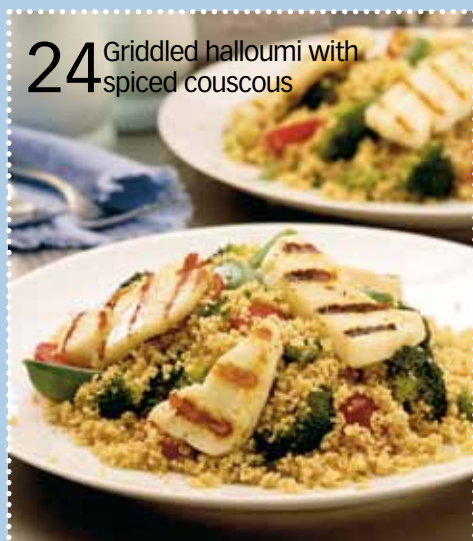
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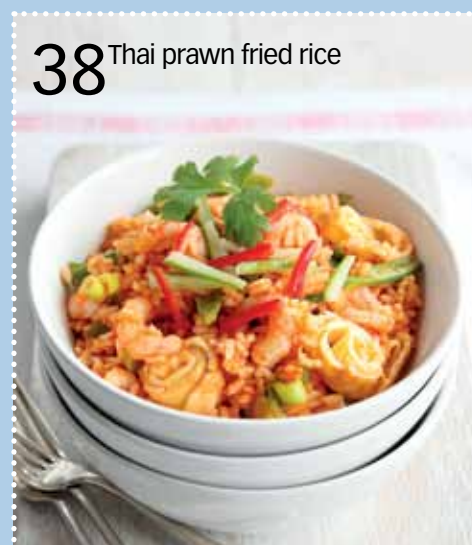
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Everyday recipes

- Make it tonight
- Super salads
- A gluten-free Christmas
- Lovely leftovers
- A week of family meals



EVERYDAY

ALL READY IN 20 MINUTES OR LESS

Make it tonight

A week's worth of speedy meal solutions

Photographs WILLIAM LINGWOOD

Easy noodles

FOOD STYLING JAYNE CROSS | Styling ANTONIA GAUNT



Smoked haddock & colcannon

Serves 2 • Ready in 10 mins • **Easy**

■ Bistro classic made easy

■ Just 5 ingredients

2 smoked haddock fillets, preferably undyed about 140g/5oz each
good splash milk
2 eggs
450g pack ready-made colcannon (Waitrose does a good one)
handful chives, snipped

1 FISH FIRST Lay the haddock fillets in a shallow microwaveable dish and pour the milk over to half cover. Cover with cling film and microwave on High for 4-5 mins until the haddock flesh flakes easily. Meanwhile, get a pan of water on for the eggs.

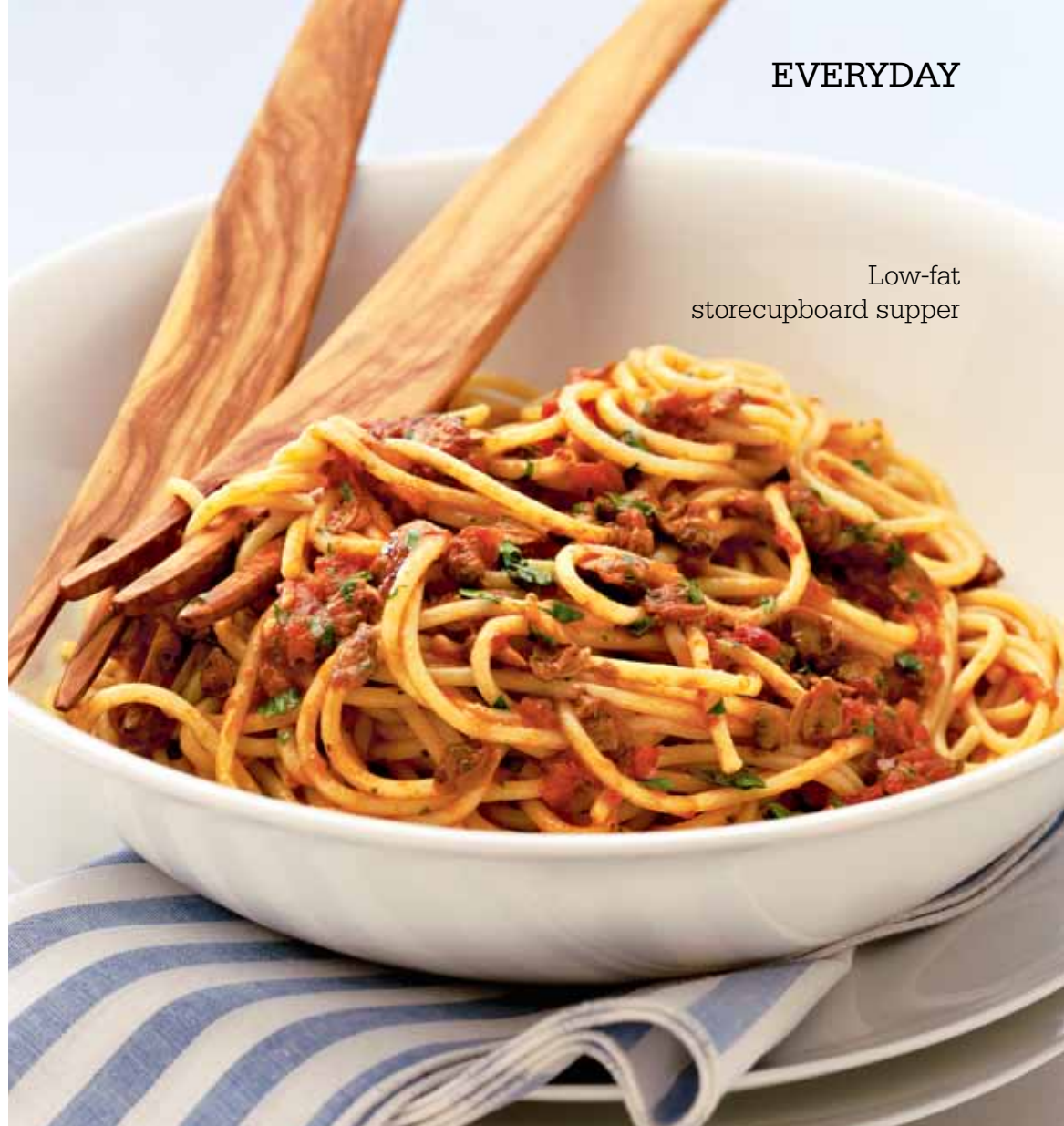
2 GET POACHING Crack the eggs into the simmering water and poach for around 1-2 mins until the white is set, but the yolks are still soft.

Remove the fish. Heat colcannon in the microwave according to pack instructions.

3 PILE IT UP AND SERVE Mix half the chives into the colcannon, then spoon it between two plates. Top with the haddock and eggs and scatter with the remaining chives.

PER SERVING 422 kcalories, protein 40g, carbohydrate 27g, fat 18g, saturated fat 3g, fibre 4g, added sugar none, salt 4.08g

Low-fat
storecupboard supper



Speedy spaghetti with clams

Serves 2 • Ready in 15-20 mins

• **Easy** LOW fat

■ Strictly speaking, parmesan is never served with seafood sauces in Italy. But rules are made for breaking, so if you like it, why not?

175g/6oz spaghetti

2 x 130g jars clams in tomato sauce (see know-how, below)

splash wine, whatever you have

1 garlic clove, finely crushed

handful parsley

freshly grated parmesan, to serve, optional

1 COOK THE PASTA Boil the kettle, then three-quarters fill a large pan with boiling water. Add some salt – the water will seethe – then coil in the spaghetti. Simmer, uncovered, for 12 mins or according to pack instructions.

2 MAKE THE SAUCE Meanwhile, tip the clam sauce into a small pan, pour in the wine and add the garlic. Simmer for a few mins while you coarsely chop the parsley, then stir into the sauce and grind in a good amount of black pepper.

3 MARRY THE TWO Drain the spaghetti and tip into a warmed bowl. Pour in the sauce and toss well. Serve at once, with grated parmesan scattered over if you like.

PER SERVING 385 kcalories, protein 19g, carbohydrate 72g, fat 3g, saturated fat none, fibre 3g, added sugar none, salt 2.17g

EVERYDAY

Easy noodles

Serves 4 ● Ready in 15-20 mins ● Easy ❄️

- Easy version of a Malaysian dish
- Everything's microwaved in one bowl

500ml/18fl oz hot chicken or vegetable stock
400ml can coconut milk (full or reduced fat)
1 tbsp green or red Thai curry paste
1 tsp ground turmeric
3 skinless boneless chicken breasts, sliced
1 x 250g pack medium rice noodles
300g bag stir-fry mix (pick one with beansprouts)

1 GET THE KETTLE ON Tip the stock, coconut milk, Thai curry paste, turmeric and chicken into a big microwaveable bowl. Cover with cling film, pierce it a few times and microwave on High for 5 mins. Remove the cling film, give it a stir and cook for a further 5 mins until the chicken is cooked.

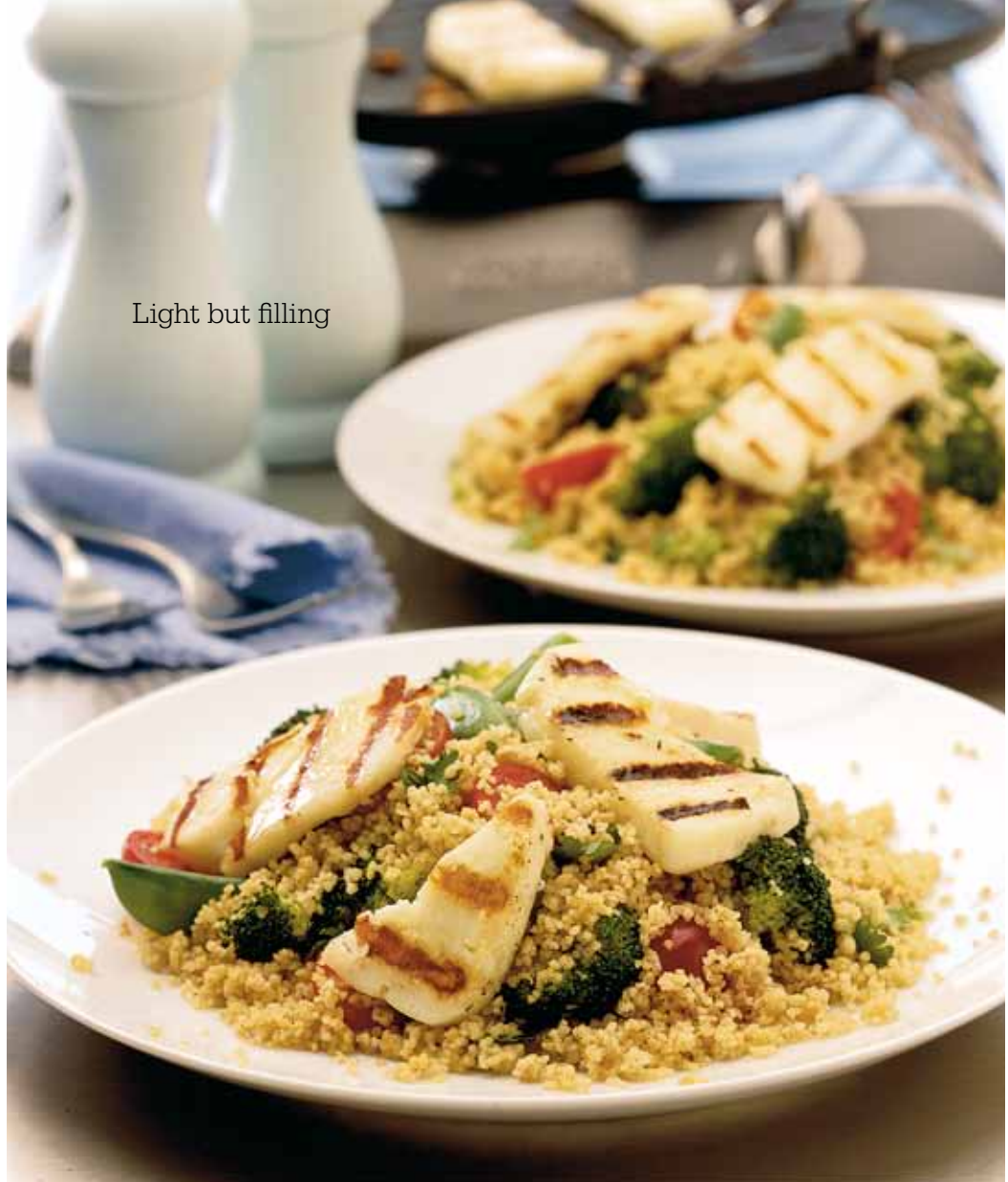
2 SOAK THE NOODLES Meanwhile, tip the noodles into another large bowl. Pour boiling water over, leave to soak for 4 mins, then drain.

3 COMBINE IT ALL Add the stir-fry mix and noodles to the chicken, ladle into deep bowls and serve with spoons and forks.

PER SERVING 516 kcalories, protein 32g, carbohydrate 58g, fat 19g, saturated fat 14g, fibre 1g, added sugar none, salt 1.03g



Light but filling



Griddled halloumi with spiced couscous

SERVES 2 ● Ready in 20 mins ●

Easy ❄️ VEGETARIAN

- Easily doubled
- Any leftover couscous is yummy cold for lunch

1 head of broccoli
handful sugarsnap peas
175g/6oz couscous
½ tsp each cinnamon, cumin and coriander
300ml/½ pt hot vegetable stock
handful cherry tomatoes, halved
250g pack halloumi cheese
juice half a lemon
drizzle olive oil
small handful coriander leaves, chopped

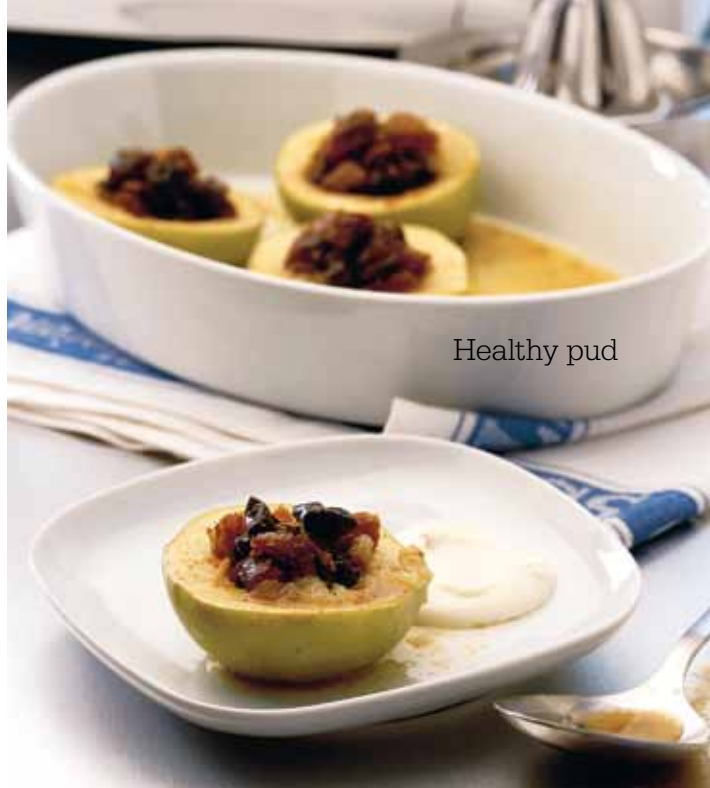
1 GET THE KETTLE ON Cut broccoli into florets and thickly slice stalk. Pour boiling water into a steamer, steam broccoli for 6 mins, add the peas and steam for 2 mins more.

2 COOK THE COUSCOUS Meanwhile, mix the couscous with the spices in a bowl, pour over the hot stock, then cover and leave to stand for 5 mins.

3 GRIDDLE THE HALLOUMI Heat a non-stick frying pan or griddle pan. Cut halloumi into 6-8 slices and cook quickly on each side for 2 mins until lightly tinged brown.

4 MIX AND SERVE Mix vegetables and tomatoes into couscous, fork in the lemon juice, oil and coriander. Pile onto plates and top with halloumi.

PER SERVING 711 kcalories, protein 40g, carbohydrate 52g, fat 39g, saturated fat 19g, fibre 5g, added sugar none, salt 5.12g



Healthy pud

Sticky apple cups

SERVES 4 • READY IN 20 MINS

● Easy ❄️ LOW fat

- Great microwave pud
- Perfect way to use up Christmas dates
- Healthy and seasonal

2 medium Bramley apples, about 200g each

85g/3oz dried dates, roughly chopped

85g/3oz ready-to-eat prunes, roughly chopped, or raisins

2 tbsp light muscovado sugar

1 tsp mixed spice

zest and juice 1 small orange

0% Greek yogurt or fromage frais, to serve

1 SCOOP THE CUPS Halve each apple through the circumference and dig out the core with a dessertspoon from both halves, leaving bowl-shaped hollows behind.

2 FILL AND COOK Mix together all the remaining ingredients except for the orange juice and fill the apples with the mixture. Fit them into a microwaveable dish and pour the orange juice on top. Cover and cook on Medium (500w) for 5-7 mins until soft. Cool for a few mins before serving with the yogurt or fromage frais.

PER SERVING 150 kcalories, protein 2g, carbohydrate 37g, fat none, saturated fat none, fibre 3g, added sugar 7.6g, salt 0.03g

La Tourangelle winter comfort food



Enjoy the delicious flavours of butternut and walnuts nuts this holiday season with this cosy recipe from La Tourangelle

Butternut Squash Soup with Virgin Walnut Oil

SERVES 2

2 large potatoes, cut into chunks, skin left on

1 tbsp virgin walnut oil

1 tbsp toasted walnuts, chopped

3 lb butternut squash, peeled, seeded and chopped into 1 inch pieces

1 onion, chopped

2 tbsp olive oil

2 cups vegetable broth

1/4 tsp nutmeg

Salt and pepper to taste

1 In a soup pot saute the onion with the olive oil over medium low heat until onions become glassy and translucent.

2 Add the butternut squash and vegetable broth. Add enough water to cover the squash. Bring to a boil and simmer until squash is very tender.

3 Carefully puree in a blender, add salt, pepper and nutmeg. You may adjust the thickness of the soup by adding more water if necessary.

4 Serve with a drizzle of virgin walnut oil and a sprinkle of virgin walnut oil.



Super salads

Gone are the days when a salad supper meant a few limp leaves – these exciting, new main-course salads are packed with interesting flavours and textures

Recipes JENNIFER JOYCE

Photographs PHILIP WEBB

South-western-style salad

SERVES 2 • Easily doubled • PREP 20 mins • COOK 10 mins **Easy** **V**

2 sweetcorn

400g can black beans, drained and rinsed

1 avocado, cut into chunks

200g/8oz cherry tomatoes, halved

4 spring onions, roughly chopped

100g/4oz feta cheese, crumbled

lime wedges, to serve (optional)

FOR THE DRESSING

1 tsp ground cumin

1 tbsp chipotle Tabasco (use regular Tabasco if you can't find this) juice and zest 2 limes

1 tbsp Sherry vinegar

2 tbsp extra virgin olive oil

1 Boil the corn for 10 mins in salted water, rinse in cold water, then cut the kernels off. Tip the beans into a bowl with the cooked corn, avocado, tomatoes and spring onions.

2 Mix the dressing ingredients with some seasoning, then pour over the salad. Toss together well, scatter the feta over the top and serve with lime wedges, if using.

PER SERVING 612 kcals, protein 24g, carbs 47g, fat 38g, sat fat 9g, fibre 9g, sugar 9g, salt 2.83g





Prawn, mango & soba noodle salad with pickled ginger dressing

SERVES 4 • PREP 15 mins • COOK 5 mins **Easy** Low fat

250g pack soba noodles (we used Clearspring)
½ cucumber, cut into fingers
1 large mango, peeled and cut into chunks
6 spring onions, finely sliced
200g/8oz cooked large prawns
2 tbsp toasted sesame seeds, to serve

FOR THE DRESSING

juice 2 limes
2 tbsp soy sauce
1 tbsp chilli garlic sauce (we used Lingham's Ginger Garlic Chilli Sauce)
1 tbsp chopped pickled ginger (we used Waitrose's Cooks' Ingredients range)
1 tbsp vegetable oil

1 Boil the soba noodles in plenty of salted water for about 5 mins or according to pack instructions – they are very starchy, so use a lot of water.

Drain and rinse with cold water, pat dry with some kitchen paper, then tip into a large bowl. Add the cucumber, mango, onions and prawns.

2 Mix the dressing ingredients together, pour half over the salad, then gently toss together – using a couple of forks or pair of tongs will make this job easier. Sprinkle with sesame seeds and serve with the remaining dressing.

PER SERVING 360 kcals, protein 22g, carbs 63g, fat 4g, sat fat none, fibre 3g, sugar 16g, salt 3.56g



Puy lentil salad with soy beans, sugar snap peas & broccoli

SERVES 4 ● PREP 5-10 mins ● COOK 15 mins **Easy** **V** **✓** High in fibre, good source of iron, counts as 3 of 5-a-day, low fat

200g/8oz Puy lentils

1 litre/1¾ pints hot vegetable stock

200g/8oz Tenderstem broccoli

140g/5oz frozen soy beans, thawed

140g/5oz sugar snap peas

1 red chilli, deseeded and sliced

FOR THE DRESSING

2 tbsp sesame oil

juice 1 lemon

1 garlic clove, chopped

40ml/2½ tbsp reduced-salt soy sauce

3cm piece fresh root ginger, finely grated

1 tbsp clear honey

1 Boil lentils in stock until just cooked, about 15 mins. Drain, then tip into a large bowl. Bring a saucepan of salted water to the boil, throw in the broccoli for 1 min, add the beans and peas for 1 min more. Drain, then cool under cold water. Pat dry, then add to the bowl with the lentils.

2 Mix together the dressing ingredients with some seasoning. Pour over the lentils and veg, then mix in well with the chopped chilli. Pile onto a serving platter or divide between 4 plates and serve.

PER SERVING 302 kcals, protein 22g, carbs 42g, fat 7g, sat fat 1g, fibre 8g, sugar 9g, salt 1.41g

Shredded chicken, green bean & barley salad with paprika & lemon

SERVES 4 ● PREP 25 mins ●

COOK 25 mins **Easy**

1 small rotisserie chicken

100g/4oz pearl barley

200g/8oz green beans, trimmed

1 yellow pepper, cut into matchsticks

1 small red onion, cut into thin half-moon slices

50g/2oz flaked almonds, toasted

zest 1 lemon

handful flat-leaf parsley, finely chopped

FOR THE DRESSING

3 tbsp red wine vinegar

5 tbsp extra virgin olive oil

1 tsp Dijon mustard

1 tsp smoked paprika

1 Remove the skin from the chicken and shred the meat off the bones into bite-size pieces. Cook the pearl barley in boiling, salted water until tender, but not too soft, about 20 mins. Drain well, then tip into a large bowl.

2 Blanch the green beans in more boiling, salted water for about 5 mins, until just cooked. Drain, rinse with cold water to cool, then pat dry with kitchen paper. Add to the barley along with pepper, onion, almonds, lemon zest and parsley.

3 Whisk together the dressing ingredients with seasoning. Pour over the salad, toss everything together and serve.

PER SERVING 624 kcals, protein 36g, carbs 27g, fat 42g, sat fat 9g, fibre 3g, sugar 5g, salt 0.45g





Carmela's Chicken Rigatoni

SERVES 1 TO 2

- 1 oz butter-flavored oil
- 3 oz mushrooms, sliced
- 3 oz chicken, grilled and sliced
- 1 tbsp basil, julienne
- 3 oz onions, caramelised
- 1½ oz marsala Wine (non-alcoholic)
- 6 oz cream
- 8 oz rigatoni pasta, cooked
- ¼ oz parmesan, grated
- sprinkle of chopped parsley
- pinch of salt
- pinch of black pepper

- 1 Heat saute pan. Place butter-flavored oil with mushrooms, chicken, basil, caramelized onions, salt and pepper and sauté for approximately 30 seconds.
- 2 Add Marsala and sauté for an additional 15 seconds
- 3 Add cream and bring to boil over high heat.
- 4 Add pasta to the sauce mixture and toss briefly over the fire.
- 5 Add parmesan and continue to toss until cheese is completely incorporated.
- 6 Place the pasta in a serving plate and garnish with chopped parsley.



Quick, easy and light

For a quick and easy lunch at home try Carmela's Chicken Rigatoni recipe from **Romano's Macaroni Grill**. Prepared by Romano's Macaroni Grill's Chef Jay Tabuclao and Saleh Bin Lahej Group-Hospitality Division's Executive Chef Mohammed Abd Salam



We learn more about healthy lunch options from Executive Chef of Saleh Bin Lahej Group, Mohammed Abd Salam:

What is your advice for creating a quick easy lunch at home?

In today's time, the idea of planning and cooking meals at home is discouraging due to the fast-paced environment we live in. Quick and easy meals have been dependent on microwave and packaged food items. But the key to preparing a successful meal at home is to make it interesting and delicious. You need to combine a variety of taste and textures, so that you can enjoy eating and appreciate the 10-15 minutes you have dedicated in preparing a home-cooked meal. Your lunch meal should provide one-third of your nutritional requirement. So be creative and adventurous.

So many people just eat lunch at their desks, what is a good lunch option to keep energy and concentration levels up during the long work day?

If you don't have time to bring a lunch bag or eat out due to your hectic work schedule, you can always order for delivery so that you can continue working and never have to miss lunch. And to make sure that you don't pile up on calories and still get the energy you require throughout the day, you have to select nutritious and low-carb items which are easy to eat. Usual staples for quick and easy lunch are sandwich and pasta, but you can also enjoy items like salad, calzone, grilled skewers, taco and stir-fried noodles. For the sides, try to select vegetables instead of French fries for a healthier option.

If ordering a quick, easy lunch in the office, what are some good choices from your menus?

I would recommend the 'Turkey Sandwich' from Chili's, which you can also enjoy with either a side salad or a cup of soup. For Romano's Macaroni Grill, you can order 'Chicken Florentine' for a delicious and nutritious lunch. And if you like a vegetarian Mexican option, you can choose the 'Veggie Burrito' of El Chico or the 'Black Bean Nachos' from the gourmet items of Cantina Laredo. For Black Canyon, you can order a skewed 'Chicken Satay' complemented by a fresh salad or hot soup. But if you prefer a handy on-the-go option, you can always go for 'Calzone' of The Pizza Company.

Are there some healthy options? What would you recommend?

Yes, we always ensure that our menus have healthy options. My recommendation amongst our quick and healthy lunch selections is the 'Chicken Florentine' of Romano's Macaroni Grill. It consists of imported orzo pasta with fresh spinach, pine nuts, black olives, capers and parmesan, tossed with grilled chicken and then drizzled with garlic lemon vinaigrette. It's a fusion of pasta and salad, breaking the usual lunch staples by using orzo pasta combined with different fresh and nutritious ingredients with colorful textures and of course, we add grilled chicken for your daily protein diet requirement making it a perfect healthy lunch.

A gluten-free Christmas

Areej Jomaa, owner of Sweet Connection gluten-free bakery in Dubai, shows us how to create gorgeous gluten-free Christmas treats



6 *There are only two rules to remember when decorating a gingerbread man – use your imagination and have fun 9*

Ginger bread cookies

SERVES: 30 pieces ● PREP: 1 hours ●

COOK: 8-10 minutes

These tempting cookies are aroma-filled with cinnamon and ginger.

3 cups rice flour

1 tbsp ginger

1 tsp cinnamon

½ tsp ground nutmeg

½ tsp baking soda

½ tsp salt

¼ tsp ground cloves

¾ cup (175 ml) butter, at room temperature

½ cup (125ml) brown sugar

½ cup molasses

1 egg

1 In a bowl, using a fork, stir rice flour with ginger, cinnamon, nutmeg, baking soda, salt and cloves until blended well.

2 Using an electric mixer, beat butter on medium speed until creamy. Beat in brown sugar and molasses until well blended. Add the egg and beat it, on low speed, add flour mixture, a third at a time, beating just until combined.

3 Remove dough from bowl and place in a plastic wrap. Flatten into a disc shape and wrap. Refrigerate dough until firm, at least 2 hours.

4 Preheat oven to 180 C

5 Line baking sheets with parchment papers. On a floured surface, using a rolling pin, roll out dough to ¼ inch thickness. Cut out cookies using gingerbread people cutters or your favourite shape. Place on prepared baking sheets and bake in a preheated oven until cookies appear set, approximately 8 to 10 minutes. Remove from oven and leave on baking sheet for 1 minute. Then transfer to a cooling rack to cool completely.

6 Cookies can be stored in an airtight container for 5 days or in the freezer for up to 2 months.

Chocolate-Espresso Snowcaps

SERVES: 30-35 pieces ● PREP: 20

minutes ● COOK: 12-14 minutes

TIP: Illy Coffee is the best option for people suffering from gluten intolerance and Celiac.

1 cup rice flour

¼ cup unsweetened cocoa powder

4 tsp good quality espresso

1 tsp gluten free baking powder

1/8 tsp salt

4 tbsp unsalted butter

2/3 cup brown sugar

1 large egg

4 oz bittersweet chocolate, melted and cooled

1 tbsp milk

½ cup Confectioners' sugar, for coating

1 In a medium bowl, stir together rice flour, cocoa, baking powder and salt.

2 With an electric mixer, cream butter and brown sugar until light and fluffy. Beat in egg until well combined, mix in cooled chocolate and espresso. With mixer on low, gradually add flour mixture; beat in milk until just combined. Flatten dough into a disc and wrap in plastic. Freeze until firm, about 45 minutes.

3 Preheat oven to 350 degrees. Line 2 baking pans with parchment paper. Shape dough into 1 inch balls. Pour confectioners' sugar into a bowl; roll balls in sugar 2 times, letting them sit in sugar between coatings, make sure all the dark chocolate is covered.

4 Place on prepared sheets, bake until cookies have spread and coating is cracked, 12 to 14 minutes. Cookies will be soft to touch. Cool cookies on a wire rack.

6 *These little cookies resemble snow-covered mountains. Moist on the inside, the chocolate-espresso combination complements each other perfectly! 9*





Christmas cake

PREP: 1 hour • COOK: 1 1/2 – 2 hours
TIP: Soak dried fruits in 150ml fresh orange juice in an airtight container and store in a cool, dry place for at least 3 weeks in order to get a moist and rich flavoured cake. Stir the fruits every few days. If they look dry, add a splash of fresh orange juice.

100g dried cranberries
350g sultanas
350g raisins
350g currants
Zest 1 orange
Zest 1 lemon
6 tbsp fresh orange juice
50g whole blanched almonds, finely chopped
280g ground almonds
225g unsalted butter
225g light brown sugar
6 eggs
1 tsp ground mixed spice
1 tsp ground nutmeg
1 tsp cinnamon
1/2 tsp ground cloves
100g rice flour
2 tsp xanthan gum

TO DECORATE

6 cups icing sugar
100g unsalted butter, room temperature
4 tbsp milk
Method 2:
4 cups icing sugar
2 egg whites

Method 1:

1 Line the base and sides of a 23cm round tin with a double layer of parchment paper.
2 In a large bowl, mix the cranberries, dried fruits, chopped almonds, 50g of the ground almonds and the lemon and orange zest. Add half the orange juice, leave for 1 hour to marinate.
3 Heat the oven to 180C / fan. Cream the butter until very soft, add the sugar and beat until light. Whisk the eggs, then add gradually, beating well between each addition.
4 Mix the spices with the remaining ground almonds, the rice flour and xanthan gum and stir in gently. Add the grated apple to the fruit, then mix in gently, but thoroughly.
5 Put mixture into prepared tin and

level the top. Bake for 1 hour. Reduce heat to 160C and bake for another 1 1/2 to 2 hours. Insert a small skewer to the centre of the cake, if it comes out clean its cooked.

6 Pour the rest of the orange juice over the hot cake and leave to cool in the tin. Next day, remove the cake from the tin.

ICING:

Method 1:

Beat icing sugar with butter and milk to form a thick consistency.

Method 2:

1 Beat icing sugar into the egg white until thick and shiny.

2 Cover cake with icing, dress with your favourite Christmas decorations. For a natural and clean look use cinnamon sticks and anise stars or even star fondant cut outs and create a stunning Christmas tree on top of the cake with silver or gold balls and ribbons.

3 Have fun and experiment, the results will amaze you.

“A moist, succulent and simple cake that everyone will relish this Christmas or any other festive occasion”

AREEJ'S TOP TIPS TO GLUTEN-FREE BAKING:

Before you begin baking, read the recipe carefully and review the list of ingredients. Some of the ingredients might be new to you, as well as the techniques when compared to conventional baking. When choosing, make sure you invest in good-quality trays as gluten-free cakes, loaves and breads are very delicate.



You can purchase gluten-free baked goods from A Sweet Connection at the Ripe Market, Dubai Garden Centre

When you want
a soul soothing,
heart warming,
tummy filling,
thirst quenching,
good time.
Boardwalk.



Join us at Dubai Creek Golf and Yacht Club.
For reservations, please call 04 295 6000 or email creekdining@dubaigolf.com



EVERYDAY

Lovely leftovers

Your fridge will be filled with festive fare by the end of December. Get creative and save money with these simple recipe ideas from SILVANA FRANCO

New way
with turkey

Turkey & spring onion wraps

SERVES 4 ● PREP 5 mins ●

NO COOK **Easy**  **Superhealthy**

Counts as 1 of 5-a-day, Low fat


Mix together **2 tbsp reduced-fat mayonnaise** and **2 tbsp pesto**.

Divide **4 curly lettuce leaves**, **250g shredded cooked turkey**, **6 shredded spring onions** and a **shredded 12cm chunk of cucumber** between **4 flour tortillas**. Drizzle over the pesto dressing, roll up and eat.

PER SERVING 267 kcals, protein 24g, carbs 25g, fat 9g, sat fat 2g, fibre 2g, sugar 3g, salt 1.62g

Stilton & cranberry toastie

SERVES 1 ● PREP 5 mins ●

COOK 10 mins **Easy** 

Butter **2 slices white bloomer** with a **large knob softened butter**. Make into a sandwich with **50g crumbled Stilton**, **1 sliced spring onion** and **1-2 tbsp cranberry jelly**, keeping the butter on the outside of the bread. Fry in a non-stick griddle or frying pan for 3-4 mins on each side. Keep the heat gentle so the cheese melts slowly as the bread becomes golden and crunchy. Serve warm.

PER SERVING 604 kcals, protein 19g, carbs 45g, fat 40g, sat fat 24g, fibre 2g, sugar 9g, salt 2.50g

Quick snack



Seasonal supper

Chestnut & butternut risotto

SERVES 4 • PREP 10 mins •
COOK 30 mins **Easy** **V**

1-2 tbsp olive oil
1 large onion, chopped
2 garlic cloves, chopped
500g/1lb 2oz diced butternut squash
1 tbsp chopped sage
350g/12oz carnaroli or other risotto rice
1 litre/1¾ pints hot vegetable stock
100g/4oz cooked chestnuts, chopped
large knob of butter
4 tbsp chopped parsley
4 tbsp freshly grated Parmesan or
vegetarian alternative, plus extra
to serve

1 Heat the oil in a large pan. Add the onion and garlic, and cook for 5 mins. Add the squash, sage and rice, and cook for a further 2 mins.

2 Pour in the stock and cook, stirring regularly, for 15 mins. Add the chestnuts and cook for a further 5 mins or until the rice is tender and the stock has been absorbed.

3 Stir in the butter, parsley and Parmesan. Divide risotto between bowls, scatter with extra Parmesan, season and serve.

PER SERVING 521 kcals, protein 13g, carbs 95g, fat 13g, sat fat 5g, fibre 7g, sugar 12g, salt 0.87g

Cheese & ham soufflé omelette

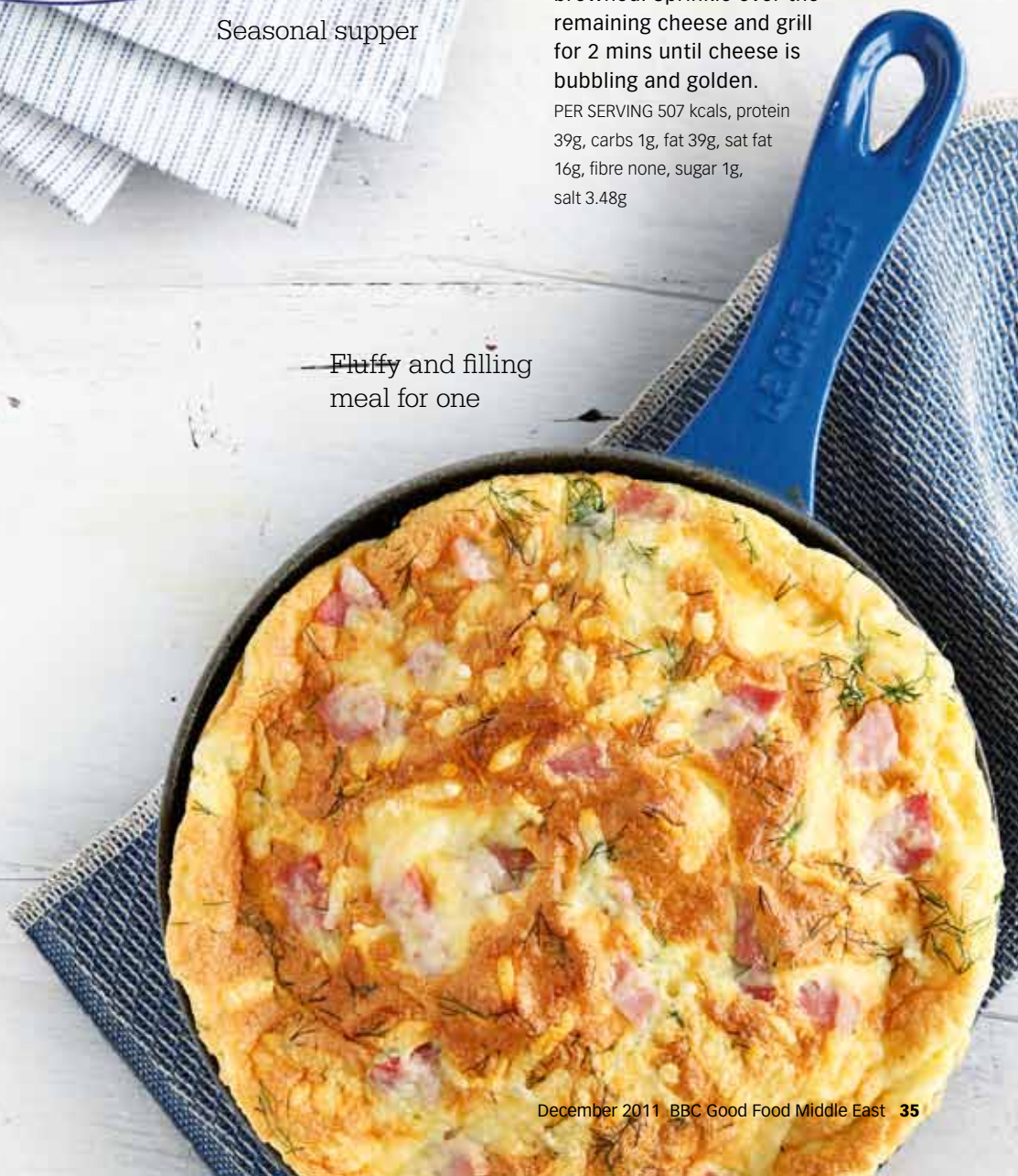
SERVES 1 • PREP 10 mins •
COOK 10 mins **Moderately easy**

Makes a great brunch or serve with baked beans for a speedy supper.

Mix most of **50g grated Gruyère or cheddar** with **2 slices roughly torn ham or gammon**, **2 egg yolks**, **1 tsp Dijon mustard**, **1 tbsp chopped fresh dill or basil** and some seasoning. Whisk **2 egg whites** until stiff. Using a rubber spatula, gently fold the whites into the yolk mixture until evenly mixed. Heat a **splash of olive oil** in a small non-stick frying pan. Pour mixture into the pan and cook for 4 mins until the underside is set and browned. Sprinkle over the remaining cheese and grill for 2 mins until cheese is bubbling and golden.

PER SERVING 507 kcals, protein 39g, carbs 1g, fat 39g, sat fat 16g, fibre none, sugar 1g, salt 3.48g

Fluffy and filling meal for one



A week of family meals

Sunday

Tuna & broccoli pasta bake

SERVES 4 ● PREP 5 mins ●

COOK 18 mins **Easy**  leftovers

Children will love this recipe, which is ready in under half an hour and uses lots of storecupboard ingredients.

2 x 185g cans tuna in olive oil,
drained well, 1 tbsp oil reserved
2 x 400g cans chopped tomatoes
with garlic and herbs
350g/12oz dried pasta shapes
300g/11oz broccoli, chopped into
small florets
200g/7oz pack light soft cheese
100g/4oz cheddar, finely grated
25g/1oz breadcrumbs
salad, to serve (optional)

1 Heat the reserved oil from the tuna in a very large saucepan. Tip in the tomatoes plus 200ml water and simmer while you cook the pasta, following pack instructions. Add the broccoli for the final 3 mins, then drain, reserving some of the cooking water.

2 Heat the grill. Stir the soft cheese into the tomato sauce until melted, then mix with the pasta, broccoli and drained tuna. Season with salt and pepper.

3 Tip into an ovenproof dish and sprinkle on the cheddar and crumbs. Grill, not too close to the heat, for about 4-6 mins until golden and bubbling. Serve with a big side salad, if you like.

PER SERVING 707 kcals, protein 47g, carbs 75g, fat 26g, sat fat 11g, fibre 7g, sugar 9g, salt 1.81g



Turkey chilli & rice tacos

SERVES 4 ● PREP 5 mins ● COOK 30-35 mins **Easy** ❄️

2 tbsp chipotle paste
400g/14oz pack turkey mince
100g/4oz long-grain rice, rinsed
420g can kidney beans in water, rinsed and drained
600ml/1pt chicken stock
140g/5oz frozen sweetcorn, defrosted
small bunch coriander, chopped
8 taco shells
½ iceberg lettuce, shredded
150ml pot soured cream
grated cheese and guacamole, to serve

1 Heat the paste in a frying pan with a lid. When hot, add the mince and cook until browned, breaking it up well with a fork. Stir in the rice and beans, and mix well, then add the stock.

2 Cover and simmer for 20-25 mins until the rice is tender, then stir in the sweetcorn and scatter over the coriander. Heat the taco shells following pack instructions, then serve with the mince mixture, lettuce and soured cream. Let everyone build their own dinner, adding grated cheese and guacamole.

PER SERVING 503 kcs, protein 38g, carbs 56g, fat 16g, sat fat 5g, fibre 7g, sugar 7g, salt 1.16g

HEALTHY BENEFITS

Turkey mince, a low-fat alternative to beef mince, is rich in selenium and iron. It's a good choice for a wintry chilli, as it's rich in tryptophan, the protein needed to produce serotonin, the feel-good hormone.



Onion soup with herby garlic cheese bread

SERVES 4 ● PREP 10 mins ● COOK 30 mins **Easy** ❄️
soup and unbaked bread

3 tbsp very soft butter
6 onions, thinly sliced
4 garlic cloves, crushed
1.2 litres/2 pints beef stock
(made from 2 stock cubes is fine)
2 tbsp plain flour
2-3 heaped tbsp caramelised onion chutney
1 tbsp parsley, chopped
2 small sandwich baguettes
125g ball light mozzarella, chopped

1 Melt 1 tbsp of the butter in a medium saucepan. Add the onions, stir well, then cover and gently cook, stirring occasionally, for about 15 mins – they

should be really soft but not browned. Add half the garlic, increase the heat and cook for 5 mins more, adding a splash of stock if the onions start to stick – they should brown a little now.

2 Stir in the flour and chutney, and cook for 1-2 mins, then pour over most of the stock and simmer while you make the garlic bread. Mix the rest of the butter and garlic with half the parsley. Season.
3 Heat oven to 200C/180C fan/gas 6. Cut each baguette into about 6 slices, but don't go all the way through. Add a little of the butter mixture and some mozzarella into each cut, then push back together to seal. Wrap in a double layer of foil. Bake for 10-15 mins, until the butter is melted. Season the soup, adding remaining stock if required. Serve with garlic bread.

PER SERVING 413 kcs, protein 20g, carbs 55g, fat 14g, sat fat 8g, fibre 4g, sugar 16g, salt 2.12g

Wednesday



Cottage pie cakes

MAKES 6 • PREP 15 mins plus chilling •
COOK 20 mins **Easy**

400g/14oz pack lean beef mince
1 beef stock cube
50g/2oz plain flour
2 tbsp Worcestershire sauce
140g/5oz frozen peas
450g/1lb leftover mashed potatoes
2 eggs, beaten
85g/3oz panko or dried breadcrumbs
vegetable oil, for frying
baked beans, to serve

1 Heat a large frying pan until hot. Dry-fry the mince until browned, breaking it up with a fork. Crumble in the stock cube and 1 tbsp of the flour, and mix well. Add the Worcestershire sauce and peas, and mix well to combine.

2 Tip the mince mixture into a bowl and cool a little, before stirring in the mash and shaping into 6 cakes. Dust the cakes in the remaining flour, then dip them into the egg, then the crumbs. Chill for at least 10 mins, longer if you have time.

3 Heat the oil in a large pan. Fry the cakes for 3-4 mins each side, until golden brown. Drain on kitchen paper. Season with a little salt and serve with baked beans.

PER SERVING 426 kcal, protein 23g, carbs 31g, fat 25g, sat fat 7g, fibre 3g, sugar 2g, salt 1.22g

SHORT OF TIME?

Just dust the cakes in the flour, forgetting the egg and crumbs, then cook as above – no need to chill. Dinner can be on the table in about 30 mins.

Thursday



Thai prawn fried rice

SERVES 4 • PREP 5 mins • COOK 15 mins
Easy *Faster, healthier and cheaper than a takeaway.*

2 tsp vegetable oil
2 eggs, beaten
1-2 tbsp Thai red curry paste
800g/1lb 12oz leftover cooked rice (275g uncooked)
300g/11oz frozen peeled prawns, defrosted
175g/6oz frozen sliced green beans, defrosted
juice 1 lime, plus extra wedges to serve
1 tbsp Thai fish sauce, plus extra to serve
shredded cucumber, sliced red chilli and coriander leaves, to garnish (optional)

1 Heat the oil in a large wok or frying pan on a medium heat. Pour in the egg, tilt the pan so it forms a thin omelette and cook for about 1 min until set. Tip out onto a chopping board, roll up, then slice into ribbons. Set aside.

2 Heat the curry paste with 1 tbsp water until hot, then tip in the rice, stir to break up and toss to coat.

3 Add the prawns and beans, and heat through. Add the lime juice and fish sauce, then stir through the egg strips. Serve the fried rice in bowls with extra lime wedges and fish sauce. Scatter with some sliced cucumber, chilli and coriander leaves, if you like.

PER SERVING 401 kcal, protein 27g, carbs 61g, fat 7g, sat fat 2g, fibre 1g, sugar 1g, salt 2.39g

Your complete shopping list

Fruit and veg

- ☐ 2 limes
- ☐ 6 onions
- ☐ 450g/1lb potatoes for mash
- ☐ 300g/11oz broccoli
- ☐ small bunch coriander (plus extra to serve with Thai prawn fried rice, if you like)
- ☐ small bunch parsley
- ☐ ½ iceberg lettuce
- ☐ salad to serve with pasta bake, if you like
- ☐ cucumber to serve with fried rice, if you like
- ☐ red chillies to serve with fried rice, if you like
- ☐ guacamole to serve with tacos, if you like

Meat, fish and dairy

- ☐ 400g/14oz pack lean beef mince
- ☐ 400g/14oz pack turkey mince
- ☐ 200g pack light soft cheese
- ☐ 100g/4oz cheddar (plus extra to serve with tacos, if you like)
- ☐ 125g ball light mozzarella
- ☐ 150ml pot soured cream

Dry goods and bakery

- ☐ small jar caramelised onion chutney
- ☐ small jar Thai red curry paste
- ☐ small jar chipotle paste/sauce
- ☐ a pack taco shells
- ☐ 2 x 185g cans tuna in olive oil
- ☐ 2 x 400g cans chopped tomatoes with garlic and herbs
- ☐ 420g can kidney beans in water
- ☐ baked beans to serve with cottage pie cakes, if you like
- ☐ 110g/4oz panko or dried breadcrumbs
- ☐ 2 small sandwich baguettes

Freezer

- ☐ 140g/5oz peas
- ☐ 300g/11oz peeled prawns
- ☐ 175g/6oz sliced green beans
- ☐ 140g/5oz sweetcorn

Check your storecupboard and fridge for

- ☐ 4 eggs
- ☐ 3 tbsp butter
- ☐ 350g/12oz dried pasta shapes
- ☐ 375g/13oz long-grain rice
- ☐ 75g/2½oz plain flour
- ☐ 3 beef stock cubes
- ☐ 1 chicken stock cube
- ☐ 4 garlic cloves
- ☐ vegetable oil
- ☐ 2 tbsp Worcestershire sauce
- ☐ 3 tbsp Thai fish sauce



Festive thyme



thyme
bar restaurant

FESTIVE STAY ON 'THE WALK'

Starting from **AED 1,600*** per apartment per night for 4 guests to enjoy a spacious 2-bedroom apartment at the centrally located Oasis Beach Tower on festive weekends. Enjoy the 'thyme' Friday brunch as an added compliment for no extra charge!

FESTIVE BRUNCHES, CHRISTMAS EVE BRUNCH & DINNER AND CHRISTMAS DAY LUNCH

Friday brunches on the 9th, 16th & 23rd December along with the Christmas Eve brunch & dinner and the Christmas Day lunch are all starting from **AED 280*** per person with house beverages and **AED 395*** including a half bottle of French bubbly, 'thyme' offers carvery roasts, a welcome drink and live musical entertainment. Kids under 12 can enjoy the spread with soft drinks for only **AED 70*** each, while little ones under 6 eat for free.

'THYME' FOR NEW YEAR'S EVE!

Starting from **AED 580**** per person for unlimited house beverages or with French bubbly for **AED 695**** including an extensive festive gala dinner buffet with interactive cooking stations from 8pm-2am and live musical entertainment. Children under 12 enjoy the celebration for just **AED 220**** each or for free if they are under 6 years of age.

NEW YEAR ON 'THE WALK'

Enjoy the New Year's Day extended lunch buffet from 12.30pm-5pm which will feature live cooking stations, live musical entertainment and your choice of unlimited house beverages for only **AED 280**** per person or **AED 395**** with French bubbly. With a dedicated children's entertainment area, kids under 12 can avail all this fanfare for only **AED 70**** or for free if they are 6 years or younger.

IT'S ROAST 'THYME'!

Celebrate in style with friends and family with a customised roast for this festive season. Let us take care of preparing it while you enjoy the festive spirit this season. All you need to do is pick it up on the assigned date after selecting your order from our customised menu.

For reservations or more information, please call +971 4 315 4200 or email: thyme@jaihotels.com

www.oasisbeachtower.com or www.thethymerestaurant.com

*All prices are inclusive of 10% municipality fee and 10% service charge. Festive stay package with brunch offer is valid for a minimum of 2 nights and is subject to availability.

**To avail the festive package when booking, please quote "FBWKE". Terms and conditions apply.

Have you nominated?



Thank you to those who nominated in the second annual BBC Good Food ME Awards, the finalists of the dining categories will be announced online soon!

Visit www.bbcgoodfoodme.com to view the categories and all the details!

Please note the INGREDIENTS categories and CHEF OF THE YEAR category are still open for nominations, so please get online and be a part of these important awards!

INGREDIENTS

The search is on for the UAE's favourite ingredients to cook with, so we encourage all you foodies to get online to nominate in the following categories:

- * Favourite olive oil brand
- * Favourite dried herb and spice brand
- * Favourite dairy brand
 - For cheese
 - For cream
 - For butter
 - For milk
- * Favourite sauces, pesto, marinades brand
- * Favourite shop for seafood
- * Favourite shop for meat
- * Favourite shop for organic
- * Favourite shop for fresh produce



Supporting sponsor





We are on the search for the top chef in the UAE!

The Chef of the Year category is open to all professional chefs working in the UAE including executive chefs, head chefs, chef de cuisine, sous chefs, pastry chefs etc.

Send your nominations in now so that your favourite chef can be in the running!

The three finalist chefs will then take part in a culinary cook-off that will be judged by our esteemed panel.

For more details about the categories, the judging and the event visit our awards page on www.bbcgoodfoodme.com.



ANGSANA
BALACLAVA

WIN WIN WIN!

Nominate and stand a chance to win three-night stay for two persons in a spa suite at the gorgeous five-star Angsana Balaclava Resort, Mauritius, including 90-minute complimentary spa sessions per person per day!



Do you want to attend the most high-profile food awards in the UAE?

At the end of February 2012, we will have the glittering BBC Good Food ME Awards;
a festive celebration of the finalists and winners.

This is your chance to mingle with your favourite chefs and other like-minded foodies!
The event will include welcome drinks and canapés, a three-course set meal including selected
beverages during the awards ceremony, as well as entrance to our VIP after party.

Bookings are now open, so be sure to reserve your place to avoid disappointment.

AED 350 per person, or just AED 250 per person if you are a Food Club member!
AED 2,000 per table of ten.



**JOIN THE FOOD CLUB TO BE
ELIGIBLE FOR THE AWARDS
DISCOUNT!**

Are you a Food Club member?
If not, sign up today at
www.bbcgoodfoodme.com and
receive regular newsletters,
invitations to chef masterclasses
a restaurant discount card
and so much more!

**4 GUESTS
5 PORTIONS
TROUBLE AHEAD**

NEW LURPAK WITH CRUSHED GARLIC



LOVE FOOD WITH LURPAK

Festive Season

at Radisson Blu Hotel, Dubai Media City

Whether you are planning a dinner on Christmas Eve or a brunch on New Year's Day, our chefs have created a delightful spread throughout the holidays.

Santa has confirmed that Radisson Blu Hotel, Dubai Media City is on his schedule and that a sack load of gifts will be delivered for the children.

Fancy Christmas at home with your loved ones but let somebody else do the cooking? Ask for our Christmas take away menu to make your celebrations easier.

For details and further information on all festive activities in our award winning restaurants please contact us on 04 366 9111 or email certo.mediacity.dubai@radissonblu.com

UAE festivities

The ultimate foodie guide to the holiday season; we highlight some fabulous events and list the top spots to dine, brunch, lunch and shop this December



❄ Fun, festive brunches, lunches and dinners



❄ Takeaway turkey with all the trimmings



❄ Decorate your table in seasonal style

It's impossible to ignore the festive spirit that abounds in the UAE over Christmas time. With carol singing, gingerbread-making workshops, Christmas coffee cups from cafes, the aroma of freshly baked cookies, shopping malls decorated with 11-foot Christmas trees, and not to mention the hundreds of festive dining offers.

It can be hard to choose what to do (and what to skip) this festive season, so with this in mind, *BBC Good Food ME* has taken care of your event calendar this month. Be sure to check out our pick of bazaars, workshops, brunches, dinners and New Year's Eve events. Happy holidays!

Special holiday activities

With so many festivities and events happening around town, *BBC Good Food ME* takes a look at some unique activities for children and adults to enjoy.

FESTIVE TREE LIGHTING & CAROLS AT DUBAI POLO & EQUESTRIAN CLUB

Witness the sparkling lighting of the tree and listen to carol singing, followed by a feast of international cuisines prepared at live cooking stations.

Date: 17 December 2011

Time: 18.00 to 20.00

Entrance price per head: Non-members: AED 15 for children and AED 35 for adults including mince pie and ginger cookies. Complimentary entry for members.

For more information and reservations contact +971 4 36181111

AFTERNOON TEA WITH THE ELVES AT THE PALACE - THE OLD TOWN

Party with the elves while enjoying activities such as face painting, storytelling, photos with Santa, while helping yourself to tasty bite-sized treats, chocolate fondue fountains and a buffet, end the evening with the enchanting lighting of the tree.

Date: Saturday, 17 December 2011, reservations are essential

Price per head: AED 145 per person

Time: 15.00 to 18.00

For information and reservations, contact, +971 4 4287806

SOUK FESTIVE MARKET AT MADINAT JUMEIRAH

Stroll along the Souk Festive Market, surrounded by the tranquil lagoons and iconic backdrop of the exquisite Mina A' Salam and Burj Al Arab and embark on a festive shopping spree this season. A festive winter wonderland in a unique setting, you can enjoy a blend of entertainment and peruse the goodies and gifts on sale. Pop in for a bite to eat at the restaurants or stroll along and embrace the Christmas spirit.

Date: 8 to 26 December

For more information visit jumeirah.com/dubaifestive



FESTIVE BAZAAR AT DUBAI POLO & EQUESTRIAN CLUB

Display your arts and crafts at this festive bazaar or pick up a one-of-a-kind present.

Date: 16 December

Time: 12.30 to 15.30

For more information and reservations contact, +971 4 36181111

GINGERBREAD FUN AT THE ADDRESS, DUBAI MARINA

Mazina is giving you the perfect opportunity to create your own gingerbread house. The ingredients are provided, and the hotel's master chefs will show you and your little one how to prepare it and decorate it. It is yours to take home too.

Date: 17 December, 2011

Time: 12.30 to 15:30

Price: AED 195 per person

For more information and reservations, call +971 4 4367777



DECORATE GINGERBREAD COOKIES WITH YOUR KIDS

Join Santa and Hey Sugar, Park Island Marina, and learn to master the art of baking and decorating gingerbread men and gingerbread houses.

Date: December 10

Price per head: AED 100 -150 per child

For more information and reservations, contact, + 971 50 4508733

FESTIVE CULINARY BOOT CAMP AT THE PALACE - THE OLD TOWN

Executive chef Jean Luc Morcellet will perform a demonstration in a professional kitchen, teaching techniques as well as tips and secrets on how to prepare an enormous festive feast. Learn everything from turkey, turnips to trimmings and finish off with a lunch and recipes to go!

Date: 6 December 2011

Price per head: AED 295 per person inclusive of lunch and recipes

Time: 11.00 to 14.00

For information and reservations, contact +971 4 4287806

SAINT NICHOLAS DAY AT GRAND MILLENNIUM DUBAI

Enjoy a special buffet at Belgian Beer Café and celebrate the famous St. Nicholas Day.

Date: December 3

Price per head: AED 185 including one bottle of beer

Time: 12 to 15.30 and 19.00 to 22.30

Make it a mouthwatering Christmas dinner

BORD EAU, SHANGRI LA HOTEL, QARYAT AL BERI, ABU DHABI

Relish a French five-course set menu featuring pan-fried foie gras with truffle risotto and scallops, crayfish and seafood consommé before a sweet ending with opera chocolate cake, all created by chef Alexandre Pernetta.

Price per head: AED 550+ excluding beverages

For more information and reservations, contact +971 2 509 8888

PEARLS & CAVIAR, SHANGRI LA HOTEL, QARYAT AL BERI, ABU DHABI

Indulge in fresh seafood and a wide Mediterranean spread with specialties such as scallops cooked in Raz el Hanout, hot broth of Brittany lobster or bananas compressed in Madagascan vanilla.

Price per head: AED 699+

Time: 19.00 to 01.00

For more information and reservations, contact +971 2 509 8777

FAZARIS, THE ADDRESS

DOWNTOWN, BURJ KHALIFA

Enjoy a blend of Japanese, Asian, Indian, Arabian and Mediterranean cuisines. Opt for an indoor or outdoor seating while swaying to live entertainment.

Price per head: AED 275 including soft beverages, AED 375 including house beverages

Time: 19.00 to 23.00

For more information and reservations, contact +971 4 436 8799

BEACHCOMBERS, JUMEIRAH BEACH HOTEL

Sumptuous South-East Asian buffet with unique specials awaits you for dinner.

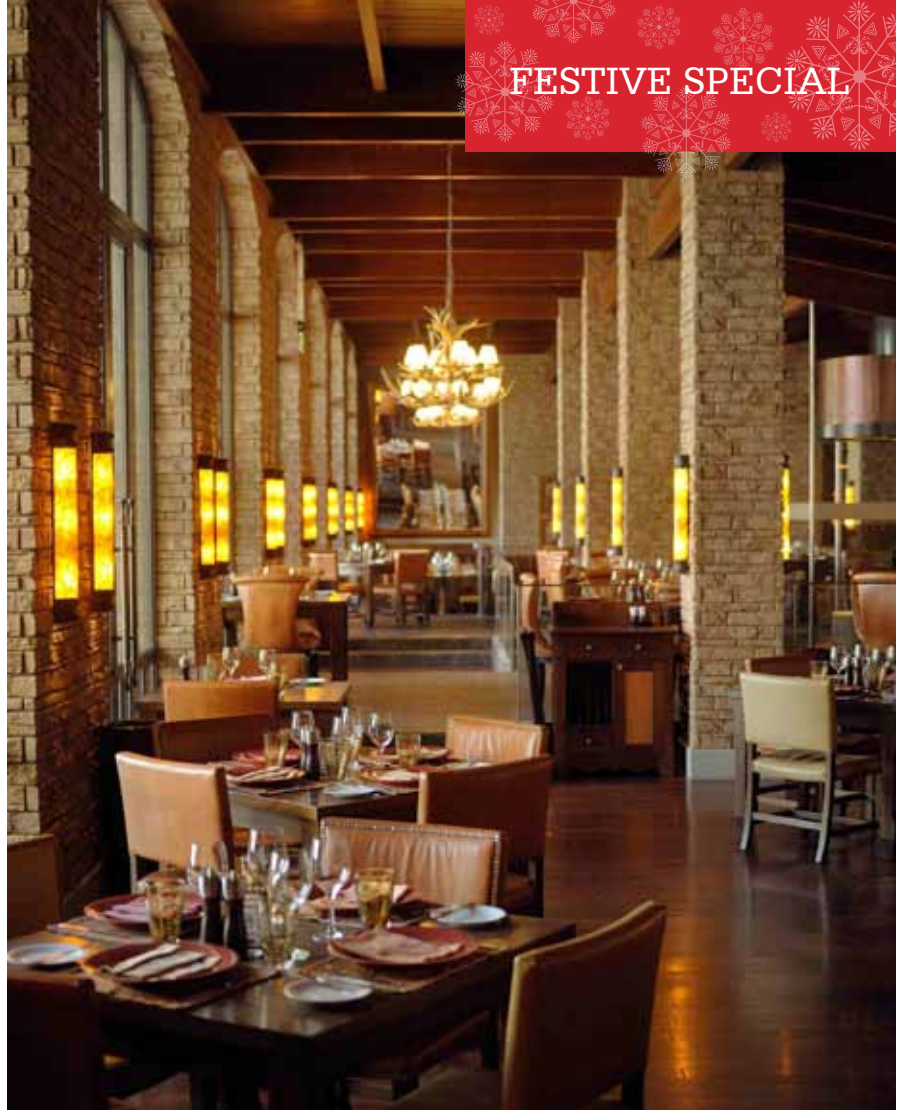
Price per head: AED 325 exclusive of beverages

Children policy: 12 to 20 years: AED 290, below 12 years: AED 165

Time: 19.00 to 23.30

Dress Code: Casual

For more information and reservations, contact +971 4 4068999 +971 4 4068999



ASADO, THE PALACE – THE OLD TOWN, DUBAI

Dine at the enchanting Argentinean grill, serving a three-course feast complete with trimmings, while the Latin American band plays classic hits. Limited a la carte menu option is also available.

Price per head: AED 320 including soft beverages

Time: 19.00 to 23.30

For information and reservations please contact, +971 4 4287806

RONDA LOCATELLI, ATLANTIS, THE PALM JUMEIRAH

Enjoy a set menu consisting of tortellini, prawns and courgettes ravioli with a choice of braised beef cheek or fillet of John Dory, finish off with sweet Christmas desserts.

Price per head: AED 295 excluding beverages

Time: 18.00 to midnight

For information and reservations, please contact: + 971 4 426 2626

ROSTANG, ATLANTIS, THE PALM JUMEIRAH

Savour a French buffet, consisting of signature dishes such as sautéed snail in puff pastry and Michel Rostang's infamous pate croute. A variety of pork ham and sausages are also served along with mains.

Price per head: AED 325 including selected wines

Time: 06.30 to 11.00pm

For information and reservations contact, + 971 4 426 2626

NASIMI, ATLANTIS, THE PALM JUMEIRAH

Feast on an early barbecue lunch or joins in for dinner on the beach with an assortment of fresh meats and seafood. Don't forget to catch Santa Claus busting moves on the beach.

Price per head: AED 175 excluding beverages, AED 295 including beverages

Time: 13.00 to 16.00

For more information and reservations, contact +971 4 4262626

AQUARA RESTAURANT, DUBAI MARINA YACHT CLUB

International delicacies are served and cooked up at gourmet live action stations.

Price per head: AED 350 including soft beverages, AED 455 including selected beverages

Time: 19.30 to 22.30

For more information and reservations, contact + 971 4 362 7900



LA PARILLA, JUMEIRAH BEACH HOTEL, DUBAI

Enjoy a traditional Latin American four-course set menu while you enjoy entertainment by live tango dancers.

Price per head: AED 425 including unlimited house grape beverages and lagers

Children policy: 12 to 20 years: AED 385, 4 -11 years: AED 210

Time: 18.30 to 01.00

Dress code: Formal

For more information and reservations, contact +971 4 348 0000

PIER CHIC – AL QASR DUBAI

Indulge in a three-course set menu while listening to the crashing waves and enjoying an impeccable view on the pier.

Price: AED 590 including beverages

Children policy: Below 9 years are not permitted.

Time: 19.00 to 23.30

Dress code: Smart casual

For more information and reservations, contact + 971 4 3666730

Christmas Day Brunches & Lunches:



CERTO, RADISSON BLU HOTEL, DUBAI MEDIA CITY

Enjoy an authentic Italian style brunch, complete with carol singing and a visit from Santa.

Price per head: AED 175 excluding beverages, AED 249 with house beverages and free-flowing bubbly rosé.

Time: 12.30 to 16:00

Dress Code: Smart casual

For more information and reservations, contact +971 4 366 9111

LATITUDE, JUMEIRAH BEACH HOTEL

A delicious bubbly brunch with traditional festive specialities, package includes bubbly, selected house beverages, house water, soft drink, tea and coffee.

Price per head: AED 495

Children: 12 to 20 years, AED 320 and below 12 years, AED 180

Time: 12.00 to 16.00

Dress code: Smart casual

For more information and reservations, contact +971 4 4068999

IMPERIUM, JUMEIRAH ZABEEL SARAY

Enjoy a lavish French-inspired buffet with a special visit from Santa and gifts for the little ones. Groove away to tunes from the live band.

Price per head: AED 490 including beverages

Time: 13.00 onwards

Dress code: Smart casual

For more information and reservations, contact +971 4 45304 44

MAZINA, THE ADDRESS, DUBAI MARINA

Savour traditional culinary favourites such as roast turkey, mince pies, pastries and a special eggnog station.

Price per head: AED 395 inclusive of buffet and soft beverages (special beverages on request).

Time: 12.30 to 16.00

For more information and reservations, contact +971 4 4367777

LE MERIDIEN ABU DHABI

A festive Christmas buffet at La Brasserie, while a scrumptious Italian meal will be served up by Pappagallo. Santa promises to give every child something memorable to take home.

Price per head: AED 205

Child policy: AED 100

Time: 12.00 to 16.00

For more information and reservations, contact +971 2 644 6666





TRAITEUR, PARK HYATT DUBAI

Celebrate a 'Brunch at the Park' with a theatre-style kitchen amongst stunning architectures. Package includes dining from live cooking stations, signature favourites such as Butterball turkey with trimmings and an extensive dessert buffet, all topped with free-flowing Champagne.

Price per head: AED 795 including free-flowing Veuve Clicquot Champagne, wine and beer

Time: 12.30 to 16.00

For more information and reservations, contact +971 4 317 2222

YALUMBA, LE MERIDIEN DUBAI

The number one party brunch, enjoy an all you can eat and drink buffet with Taittinger Brut Reserve NV and fine wines.

Price per head: AED 599

Timings: 13.00 to 16.00

For more information and reservations, contact +971 4 702 2455

MADINAT JUMEIRAH FESTIVE BRUNCH

Signature dishes combined from Al Muna, The Wharf and Zheng He's at Mina A' Salam combines to ensure you have a magnificent buffet. Guests receive a welcome beverage.

Price: AED 620 including house grape beverages, cocktails and lager

Children policy: 4 - 20 years: 25 percent discount, below 4 years dine complimentary

Time: 12.30 to 16.00

Dress code: Smart casual

For more information and reservations, contact +971 4 3668888

ROYAL BRUNCH AT EMBER, THE ADDRESS DUBAI MALL

Feast on a Royal Festive Brunch with a variety of marinated seafood and cuts with trimmings. Dance the evening away, and also get a chance to win a complimentary spa voucher for two, while children receive a special surprise visit.

Price per head: AED 245 inclusive of soft drinks and juices; AED 345 inclusive of unlimited selected beverages.

Time: 12.30 to 16.00

For more information and reservations, contact +971 4 888 3444

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Life is Magnifique



NINETEEN RESTAURANT, THE ADDRESS MONTGOMERIE DUBAI

Gaze out at the golf course while indulging on a wide choice of culinary delights accompanied by delicious beverages.

Price per head: Members: AED 315 inclusive of soft beverages, AED 440 inclusive of selected house beverages. Non-members: AED 350 inclusive of soft beverages, AED 485 inclusive of selected house beverages.

Time: 12:00 to 15.30

For more information and reservations, contact +971 4 390 5600

MOSAICO, JUMEIRAH EMIRATES TOWERS

Munch on a delightful buffet while children enjoy special activities, gifts and goodies organised by Sinbad's kids club

Price per head: AED 350 exclusive of beverages.

Children policy: 13 to 20 years: 25 percent discount, 4 to 12 years: 50 percent discount

Time: 12.30 to 15.00

Dress code: Smart casual

For more information and reservations, contact +971 4 319 8088

GINGER, PARK ROTANA ABU DHABI

Feast on a brunch while Santa makes a special appearance, and listen to classics sung by a Christmas choir.

Price per head: AED 225 inclusive of a glass of wine/soft drinks

Time: 12.00 to 16.00.

For more information and reservations, contact +971 2 657 3333

SPICE ISLAND, CROWNE PLAZA DEIRA

Enjoy a scrumptious brunch with live cooking stations and traditional food such as roasted turkey with trimmings, beef wellington and desserts. Cheer along to Christmas carols sung by the resident band.

Price per head: AED 249 onwards, including beverages

Children Policy: 6 to 12 years old dine for just AED 99

Time: 12.00 to 16.00

For more information and reservations, contact +971 4 262 5555

VILLA BEACH, JUMEIRAH BEACH HOTEL

Exotic beach barbecue inclusive of house wines, special beverages and bottled lager.

Price: AED 450 or 645

Children policy: 12 to 20 years: AED 400, below 12 years: AED 225

Time: 12.00 to 16.30

Dress code: Smart casual

For more information and reservations, contact +971 4 406 8999

CASCADES, FAIRMONT DUBAI

A decadent, value-for-money buffet selection of traditional roast turkey with all trimmings. A children's buffet is also provided with activities such as gingerbread and cookie decorating activities.

Price per head: AED 295 including grape and malt beverages

Child policy: 6-12 years old: AED 100, below 5 dine for free

For more information and reservations, contact +971 4 311 8316

New Year's Eve celebrations

THE RIB ROOM, JUMEIRAH EMIRATES TOWERS

The recently reopened restaurant offering one of the finest steaks in Dubai, the package includes a welcome glass of bubbly in Clique, followed by a four-course set menu, while listening to the sounds of a renowned saxophonist.

Price per head: AED 850

Children policy: 13 to 20 years: 25 percent discount, 4 to 12 years: 50 percent discount

Time: 19.30 onwards

Dress code: Smart casual

For more information and reservations, contact +971 4 3198088

BLENDS, THE ADDRESS DUBAI MARINA

Dance into New Year's Eve at this premium lounge while the DJ plays commercial hits.

Price per head: AED 100 with complimentary drink

Time: 21.00 to 03.00

For more information and reservations, contact +971 4 4367777

NEW YEAR'S EVE GALA DINNER 'UNDER THE STARS' - ATLANTIS, THE PALM JUMEIRAH

Begin the evening with pre-dinner aperitifs around the Zero Entry Pool, then set off for a buffet-style dinner with live cooking stations. Dance the night away to music with live entertainment and a DJ, while counting down to the end of a year with a spectacular firework display.

Price per head: AED2750

Policy: 18+

Children Policy: 12 to 17years, AED 2065

Time: From 19.30 onwards

For more information and reservations, contact +971 4 4262626



MAZINA

GENERATION CREATION AT
Mazina SATURDAY FAMILY BRUNCH

The gastronomic hot spot is serving up Saturday family brunch with a twist. Get into the festive spirit, with a unique interactive food experience at Mazina, by building your own gingerbread house. Our master chefs will show you how to create the perfect pièce de résistance; assemble yours with snow-capped roofs, forest-green holly and many more delicious decorations. Compete with other families to make the best gingerbread house. Book your brunch now and reserve a gingerbread station, there are prizes to be won.

Date: 10th December 2011

Time: 12.30 pm to 3.30 pm

Special price: AED 195 inclusive of soft beverages

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WWW.THEADDRESS.COM



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DUBAI MARINA

WHERE *life* HAPPENS

OSSIANO OR NOBU – ATLANTIS, THE PALM

Celebrate the end of 2011 at either Ossiano or Nobu. Ossiano offers an eventful evening, with mesmerizing underwater views and Mediterranean-inspired cuisine. World-renowned Nobu offers a will offers an appetising Japanese set menu with pre-dinner Saketini and snacks.

Price per head: AED2300 including unlimited selected premium beverages

Policy: 18+

Time: From 19.30 onwards

For more information and reservations, contact +971 4 4262626

JAMBASE, MADINAT JUMEIRAH

Celebrate the year end with soulful sessions by the resident band and indulge in a four-course set menu.

Price: AED 1200 inclusive of a bottle of bubbly per couple and open bar on selected beverages.

Policy: 21+ Only

Time: 20.00 onwards

Dress code: Smart casual

For more information and reservations, contact +971 4 366 6914

NEW YEAR'S DAY BRUNCH... CONTINUE THE FESTIVITIES

Nineteen, The Address Montgomerie Dubai
A tempting brunch with relaxing surroundings and sweeping views over the 18th hole.

Price per head: Members: AED 220 inclusive of soft beverages and AED 285 inclusive of selected house beverages.

Non-members: AED 245 inclusive of soft beverages and AED 315 inclusive of selected house beverages.

Time: 12.30 to 15.30

For more information and reservations, contact +971 4 390 5600

MAHEC, MERIDIEN VILLAGE LE MERIDIEN HOTEL DUBAI

Indulge at this Indian cuisine restaurant with a buffet that offers an extensive range of chaat, live grill, an oyster station as well as various other main courses and desserts.

Price per head: AED 699 per head including free flow of selected house beverages and soft drinks.

Time: 19.00 to midnight

For more information and reservations, contact +971 4 702 2615

CUISCENE, FAIRMONT BAB AL BAHR, ABU DHABI

Step into the New Year with a widespread French themed buffet highlighted, inclusive of free-flowing Moët & Chandon. With a selection of featured dishes from former French colonial countries such as Indochine, Canada, Guyana, and French North Africa.

Price per head: AED 599+ for unlimited pouring, AED 399+ for the bubble free option

Time: 19.00 to 23.30

For more information and reservations, contact +971 2 654 3238

PIER CHIC, AL QASR, DUBAI

Indulge in a five-course set menu with a variety of desserts from the buffet this New Year Eve and enjoy music by the band LA Rouge. Each couple is treated to a bottle of bubbly while all guests will be granted access to the gala tent with an open bar inclusive of selected beverages and lagers.

Price: AED 4200 including open bar featuring selected beverages.

Children policy: 9 to 20 years: 25 percent discount, below 9 years are not permitted.

Time: 20.00 onwards

Dress code: Black tie

For more information and reservations, contact +971 4 3666730

NEW YEARS EVE GALA AT BURJ AL ARAB

Begin with a champagne reception in Sahn Eddar Lounge before dining at your choice of one of the extravagant restaurants at Burj Al Arab. After dinner, toast with a brilliant firework display.

Price per head: AED 7,450 inclusive of champagne

Child policy: AED 2,500 inclusive of soft beverages. Babysitting services are available.

For more information and reservations, contact +971 4 301 7600

SHIMMERS, MINA'A SALAAM, MADINAT JUMERIAH DUBAI

Ideally set on the beach, with tables under the palms lit by lanterns and surrounded spectacular views. Couples receive a bottle of bubbly while listening to the rhythms of a Jazz Collection live band. Guests receive complementary access to the 'gala' tent once celebrations begin.

Price per head: AED 1200

Children policy: 4 to 12 years: 50 percent, below 4 years dine complimentary

Time: 20.00 onwards

Dress code: Smart casual

For more information and reservations, contact +971 4 366 6730

AQUARA RESTAURANT, DUBAI MARINA YACHT CLUB

Relax and enjoy an international brunch with family and friends overlooking the Dubai Marina.

Price per head: AED 220 including soft beverages, AED 350 including house beverages

Time: 12:30 to 15.30

For more information and reservations, contact +971 4 362 7900

'THE MORNING AFTER' BRUNCH @ CHEF'S HOUSE, RADISSON BLU HOTEL, DUBAI MEDIA CITY

Continue the party on 1 January with a delicious brunch while sipping beverages and writing your resolutions.

Price per head: AED 249

Time: 12:30 to 16.00

For more information and reservations, contact +971 4 3669111

MADINAT JUMEIRAH: SIGNATURE DINING

Celebrate the end of a joyful year by toasting into 2012 at Madinat Jumeirah with an exquisite 'beach gala dinner'. Enjoy the stunning views of the iconic Burj Al Arab and a firework display at the stroke of midnight while indulging in a scrumptious festive buffet that will satisfy all culinary cravings.

Price per head: AED 3150 including a bottle of bubbly per couple and full open bar.

Time: 20.00 onwards

Dress code: Black tie or lounge suit

For more information and reservations, contact +971 4 3668888

Discover the Magic of *Winter*



The radiance of a thousand **twinkling lights**. The tantalising aromas of **festive feasts**. The booming laughter of a jolly old man. There's a lot to enchant and enthrall you during the festive season at Kempinski Hotel Mall of the Emirates. Plan your **festive celebrations** with us and experience the *magic of winter*.

For further details, please call 04 3410000
or email reservations.malloftheemirates@kempinski.com

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Kempinski Hotel
Mall of the Emirates

DUBAI

Your festive dinner ready to take out

Do you love the thought of succulent roast turkey with all the trimmings, as well as pumpkin pies, Christmas puddings, stollen bread and panettone, but don't like the thought of slaving away in the kitchen? *BBC GOOD FOOD ME* narrows down the top turkeys to takeaway and festive goodies to grab this holiday season



Takeaway turkey with all the trimmings is available from many restaurants in Dubai and Abu Dhabi



❄ Purchase a gorgeous, traditional Christmas cake from **Movenpick Hotel Bur Dubai**. The ingredients have been marinated and soaked for three months in advance and the cake is topped off with a layer of marzipan and royal icing. Available at the SWEET shop for the entire festive season for AED 176 per kilo. +971 4 336 6000.

❄ At **Grand Millennium Hotel, Tecom, Dubai** you can order a giant turkey served with herbs, roasted baby potatoes, buttered carrots, brussel sprouts, chestnut stuffing, cranberry sauce, chipolata sausages and pumpkin pie. The turkey sizes range from 5 to 8 kg and are priced from AED 725 onwards. Home deliveries can be arranged and orders can be placed at the Atrium Restaurant in the hotel. +971 4 429 9999.

❄ Don't wait until the last minute to purchase your turkey and you favourite festive baked goodies. From as early as 6 December you can head down to the **Aquarium Lounge, Crowne Plaza Deira**. Goodies such as mince pies, gingerbread houses, chocolate houses, Christmas hampers and various other gifts are on sale. For turkey orders, 24 hours advance notice is recommended. +971 4 262 5555.

❄ Head down to **Jumeirah Zabeel Saray** and stop by the festive desk to order your takeaway festive specialties such as turkeys, puddings, cakes and more. The festive desk is open from 11 to 26 December. +971 4 453 0000.

❄ For a classic-yet-modern twist on the trimmings of your turkey why not opt for a healthier option takeaway turkey that includes garlic mash, brussel sprouts and roasted root vegetables amongst other side options. Be sure to leave room for the juicy Christmas pudding and vanilla sauce. Available at **Aquara Lounge, Dubai Marina Yacht Club** from 1 to 31 December, AED 750 per order (turkey and accompaniment). +971 4 362 7900.

❄ Former three-star Michelin chef Marco Pierre White's brigade will be offering 'Take Home the Turkey' this season from AED 410 onwards. Available from 24 to 26 December at **Marco Pierre White Steakhouse & Grill, Fairmont Bab Al Bahr, Abu Dhabi**. Reservations can be made at The Chocolate Gallery or through the restaurant concierge.

❄ The culinary team from **Pronto, Fairmont Dubai** is offering over 50 holiday items from shortbread cookies, mince tarts and Yule logs, priced from AED 15 onwards. Turkey with trimmings to go is priced at AED 595 onwards and available from 3 December onwards.

❄ Arrange a lip-smacking feast for friends and family, by ordering a Christmas hamper filled with biscuits, muffins, mince pies, nougat, ginger bread men, fruit cake and lots more. Turkey with trimmings is also available at the **Al Bayt lobby lounge, The Palace – The Old Town**. Christmas hampers retail at AED 250 while each turkey is AED 599. +9714 428 7888.



Happy Holidays



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tavola@tavola.ae

Dinner party décor

BBC Good Food ME speaks to Dubai Party Queens Elsa Roodt and Katie Harvey to get the top tips on decorating your table and hosting a festive dinner party



Katie Harvey



Elsa Roodt

With the festive season coming up, what accessories would you use to decorate your table?

Having a festive table means having those seasonal colours present. A great way to do that is by purchasing a few poinsettias (sold at Spinneys for AED 30-50 per piece) to liven up a table. Placing a few Christmas tree ornaments or baubles will not only brighten, but also enhance the lighting across the table. Why not place a string of fairy lights on the table instead of candles?

How do you keep your guests relaxed and at ease the whole night?

The most important element for any party is for the host to relax and enjoy the night; your guests will only enjoy if you are. Also, make sure your guests are always catered to and their glasses are topped up all night. Make sure you are aware of the dietary requirements of your guests too; cater for vegetarians, Muslims and make note of people with allergies in order to make sure there are food choices for everyone.

Can you advise some fun elements for the table that would help for seating arrangements too?

The key to seating guests is to go with your instinct. Since you know your guests better than anyone else, keep personalities and cultures in mind. Place cards are quirky accents to your table – place a photo of your guest along with a funny fact about each person in order to have a laugh and help initiate a conversation amongst guests. You could even give everyone a festive name tag when they arrive, for example: Rudolph, The Grinch, Mrs. Claus and turn it into a game. There can even be penalties for not acting like the allocated character!



❧ *Having a festive table means having those seasonal colours present. A great way to do that is by purchasing a few poinsettias to liven up a table. Placing a few Christmas tree ornaments or baubles will not only brighten, but also enhance the lighting across the table. Why not place a string of fairy lights on the table instead of candles? 9*

What are some of your top tips to hosting a successful dinner party?

Invitations make first impressions; spend some time and create something memorable. For instance, a giant cookie with a simple tag or perhaps purchase a hat and attach an invite and get them delivered to your guests.

The next step is to Plan! Plan! Plan! It's best to keep everything prepared in the kitchen in order to be free to enjoy yourself with your guests when they arrive. No party is set without music, so make two playlists; one with softer dinner music and one with more upbeat songs to dance away after dinner. Also, plan for the next day! You might be a bit tired after your successful party, so book a cleaner in advance to help clean up.

From your past experiences, what do you think makes a special, memorable party?

A beautifully-decorated table, good entertainment and a relaxed atmosphere is definitely synonymous with successful parties. Adding a dress code is also advisable; people tend to relax when they are dressed in character, with a range of new costume shops around town it can be easy transforming into a hula girl or pirate by night.

Do you have any ideas for fun dinner party themes over the festive season?

Host your own 'Christmas Come Dine with Me'. Give each guest a course to prepare and ask them to bring the dish to the dinner party with beverages and entertainment to accompany. After the meal, make each guest secretly vote and by the end of the night tally the votes and announce the winner! Arrange a gift voucher or perhaps ask everyone to pitch in a cash prize that will go to the guest.



Dubai Party Queen

(Dubaiartyqueen.com) is a one-stop resource for party organisers, individuals and businesses to aid in the planning and executing of memorable bashes. Elsa Roodt and Katie Harvey are the founders and owners.



Gorgeous table décor from 2XL

This festive season 2XL has some beautiful, stylish table accessories on sale. Perfect for those special dinner parties over the holiday season, or for a fabulous Christmas day family lunch, 2XL's selection of glass plates, beaded placemats, silky green napkins and stylish red napkin holders will make this Christmas one to remember! Choose from a wide range of mix-and-match cutlery. December is a great time to shop at 2XL: 25-70% off! The featured festive napkin ring was AED 14 now AED 10 each, beaded leaf mat was AED 89 now AED 57 each.

A perfect match



BBC Good Food ME sits down with Madan Periysamy, the sommelier of Radisson Blu Dubai Media City to talk about the wines you should be pairing with your festive dishes

The dish: Traditional turkey with all the trimmings

The wine: A light-bodied Pinot Noir would go perfectly with the turkey. Nice soft tannins, strawberry notes, not too heavy. The wine will not overpower the flavour of the turkey.

The dish: Pan-fried salmon or scallops

The wine: A dry Chenin Blanc with grassy, gooseberry notes would be lovely with scallops or any fish dish. If the fish is grilled simply with a splash of lemon, you could enjoy a dry Pinot Grigio with tropical, fruity notes, or even a nice crisp Chardonnay.

The dish: Grilled lamb chops

The wine: Try a Cabernet or Syrah with spicy, peppery flavours. Red wines with coffee notes, with subtle spice flavours would be great too.

The dish: A selection of party canapés

The wine: For a party, it's a great idea to welcome your guests with a flute of Prosecco, or even an Australian or South African sparkling wine. These new world sparkling wines are good quality and very reasonably priced. For the rest of your party, I would suggest serving light-bodied, easy drinking wines. For red, a Pinot Noir or an entry-level Chianti, Or even a low-alcohol Chilean Merlot. For white wines, a Sauvignon Blanc or smooth Chenin Blanc would be perfect.

The dish: Foie gras with berry sauce

The wine: With the delicate flavour of the foie gras, sweet wine is the perfect match. Passito, a sweet Italian wine or a French vin de paille (straw wine), with its dried apricot flavours will go beautifully with foie gras.

The dish: Barbecue grilled meat

The wine: Full-bodied red wines, like red Bordeaux, or South African Cabernet blends, with deep chocolate notes. A Chianti or Carmenere with spicy flavours would be fantastic with grilled meat. A well-balanced red wine from Rhone valley would be wonderful with a well-marinated lamb cooked on the barbecue.

The dish: A vegetarian pie packed with winter vegetables

The wine: A medium-to full bodied white wine would complement the flavours of the vegetables, especially if there is asparagus in there. A Chenin Blanc or Semillon would be great. If you prefer red, then try a Bardallino, it has a light, sour cherry flavour.

The dish: Christmas cake and mince pies

The wine: Now it's time to bring out the Champagne! It's Christmas afterall, so you can splash out on a nice Moët & Chandon, or even try a South African Simonsig Sparkling Wine if Moët is out of your budget.

Madan Periysamy has launched an exciting wine menu at Icon Lounge, Radisson Blu Dubai Media City. Focusing on different wine regions every week, you can enjoy fine wines and rare vintages by the glass, and can purchase three glasses of selected wines for AED 90. And, there is a great selection of bites and sharing plates with cheeses, sushi, sashimi or charcuterie available too.



2XL, for all your festive entertaining needs!



Create a beautiful, cosy festive atmosphere at home with this vibrant red leather couch, silver throws, white cushions and beautiful decorations for the tree. Create a winter wonderland in your own home!



Perfect for an afternoon tea party with the girls, you can pack up your baked goods with ease. Exclusively available at 2XL, these Collapsible Cupcake and Cake Carrier holds up to 24 cupcakes, a 10" (25.4 cm) layer round or 9" (22.8 cm) square cake.



Subtle, festive décor in beautiful shades of green, there are wine glasses, tumblers and place mats available from 2XL. Break the colour scheme with splashes of red – these napkin rings and red plates are lovely.

Beautiful tea lights, candle holders and leaf-like table accessories will create a unique centerpiece. Intricate, and in a range of festive colours, your table will be elegant and filled with festive cheer.



Olé! This round little peppermill and salt shaker set will bring a little fun and flavour to your meals. Made with hand-dyed laminated wood, each piece of the Piñata Peppermill and Salt Shaker Set is unique, adding a little color and a little spice to the table.

The 2XL collection of glasses adds that dash of bright and vibrant colours to the room or cabinets. Fun to drink from, choose your favourite colour and get the party started! AED 11 a glass.



A gorgeous gift for a foodie friend, this 'Cutlery Clock' from 2XL makes time in the kitchen a lot more fun!





Dalia Dogmoch, co-founder of Kitsch Cupcakes and the foodie behind the beautiful D's Kitchen food blog, creates a gorgeous Christmas lunch for the whole family

Spiced pumpkin soup

SERVES 10-12

1 onion, chopped
2 tbsp butter
2 tbsp nut oil
1.5kg pumpkin cut into chunks
1 tsp salt
½ tsp white pepper
1 tsp sugar
½ tsp all spice
½ tsp nutmeg
5 cups chicken broth
½ cup cooking cream

1 In a pot, sauté the onions and pumpkin in a little butter and nut oil, then add the hot chicken broth, sugar, nutmeg, allspice, pepper and salt. Simmer until the pumpkin is tender, for about 20 minutes or so.

2 With a hand blender, mash the pumpkin until it turns into a puree, then let it simmer for another five minutes before the final salt and cracked pepper seasoning. Pour into bowls and add a little swirl of cooking cream before serving. Enjoy!

Cooking in D's Kitchen this Christmas



“Deliciously creamy and packed with winter flavours, the whole family will enjoy this starter”



6 assemble the dish by starting with the mashed potatoes, place the tenderloin on top and drizzle with the sauce and the coulis. Beautiful! 9

Tenderloins with foie gras & berry sauce over creamy potatoes

SERVES 10-12

2kg beef tenderloin
 2 tsp dry thyme
 2 tsp white peppercorns, crushed
 1 tsp rock salt
 5 tbsp olive oil
 1 tbsp mustard
 10 large potatoes
 ½ cup of butter
 ½ cup of milk
 1 tsp nutmeg
 1 tsp salt (or more to taste)
 ½ tsp white pepper
 cracked pepper
FOIE GRAS SAUCE:
 360g foie gras
 1 shallot
 1½ cups chicken stock
 salt and cracked pepper
BERRY COULIS:
 1 cup mixed berries
 1 tbsp powdered sugar

1 In a small bowl whisk the olive oil, thyme, mustard, pepper and salt. Rub the marinade over the tenderloin, then cover it with aluminum foil and let it marinate in the fridge for at least two hours.

2 Preheat the oven to 200C. In a pan, heat a knob of butter and a little olive oil on medium heat and sear the tenderloin by browning it evenly on all sides.

3 Remove the foil, and place the tenderloin on a tray in the preheated oven and roast for 25 minutes (for medium rare) Once out of the oven, cover the meat with aluminum foil and let it rest for 20 minutes before cutting it in 1.5 – 2cm slices.

4 To make the mash, cover the potatoes in aluminum foil and bake in the oven for about 50 minutes or until soft. Then mash the potatoes in a pot, add the melted butter and milk and combine well over low heat. Season with nutmeg, salt and pepper, and keep warm until ready to serve.

5 In a small saucepan, heat a little olive oil and sauté the shallots until translucent, add the foie gras and sauté for a few minutes. Puree the foie gras and onions in a blender, and slowly add the stock. Season with salt and pepper and keep warm until serving.

6 In another small saucepan cook the berries with icing sugar on low heat for a few minutes, just until they release their juices then set aside.

7 Now assemble the dish by starting with the mashed potatoes, place the tenderloin on top and drizzle with the sauce and the coulis. Beautiful!



Chestnut & chocolate vacherin

SERVES 10-12

8 egg whites
1 tsp vanilla
1 cup icing sugar
1 cup regular sugar
300g dark chocolate (70%)
½ cup single cream
¼ cup hot water
750g sweetened chestnut puree
vanilla ice cream
whipped cream

Tip: To save time, you can use store-bought meringue if you prefer

1 Preheat the oven to 160C. Place the egg whites in a mixing bowl and use an electric mixer to whisk until they form soft peaks. Add the vanilla essence, then the sugar, a spoonful at a time, until you have a glossy, soft meringue-like consistency. Place large dollops of meringue on parchment paper and bake in the oven for about 50 minutes, until the meringues turn slightly golden.

2 In a small saucepan melt the chocolate and cream, add the hot water, then whisk until smooth and set aside.

3 Now assemble this decadent dessert by starting with the meringue, add a scoop of vanilla ice cream, the chestnut puree, the meringue again, whipped cream, and drizzle with chocolate sauce. Absolutely delicious!



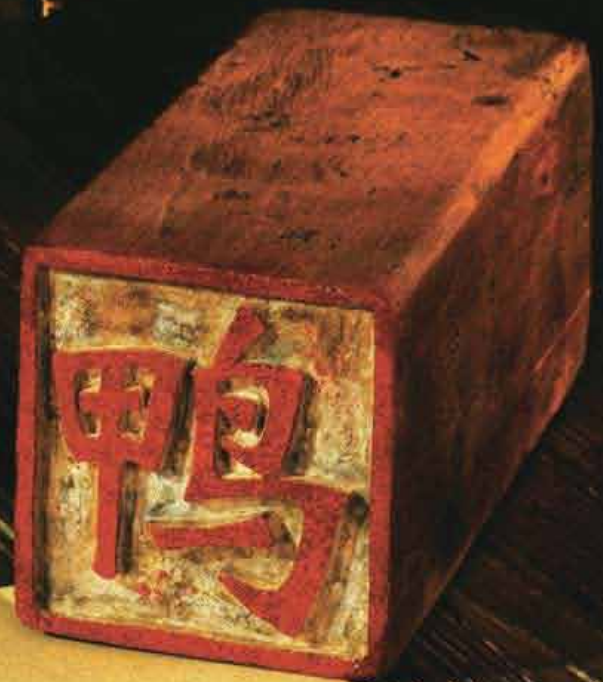
Dalia's family around her dining room table

For more of Dalia's foodie updates and gorgeous recipes visit www.daliaskitchen.com or 'like' her Facebook page - Dalia's Kitchen Food Blog.

Appreciate authentic Chinese cuisine.



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Be a Venetian chef at home

The charismatic head chef Paolo of Caffè Florian, DIFC taught our Food Club members to create three delicious Venetian dishes. Perfect for an alfresco dinner party, we hope you enjoy creating these recipes at home

Last month, at the striking Hacker Kitchen Showroom in Al Barsha, the talented Italian chef Paolo and the team from Caffè Florian taught over 90 lucky Food Club members to cook... Venetian style!

Caffè Florian originally opened in San Marco Square in Venice in 1720, with many saying it was one of the first cafes in Europe. A place for musicians, artists and writers to meet, many would pass by to enjoy coffee, discussions and listen to the famous Caffè Florian band. While the Venetian original still exists, with Caffè Florian in DIFC, you don't need to travel to Italy to get your fix.

Paying tribute to the essence of traditional Venetian food, music, décor and hospitality, Caffè Florian DIFC is a beautiful multi-storied restaurant with a menu bursting with Italian classics. Throughout the month of December, you can sample their gorgeous white truffle menu, while listening to a trio of musicians that have been flown in from Venice. The restaurant also recently launched a wine and beverage menu, boasting some beautiful Italian varietals.

At the Food Club event, we learned to create the fresh and tasty tuna tartare over avocado concasse, that was simply delicious and beautifully presented. This cold starter is perfect for a dinner party; you can prepare it before your guests arrive and it will look elegant when served, too. For mains, it was a beautiful creamy ravioli filled with burrata and served with parmesan cream, and for dessert a traditional tiramisu.



Chef Paolo at work creating ravioli filled with burrata



The fresh tuna tartare is light and delicious... the perfect alfresco starter



One lucky Food Club member won a Culin'Or juice extractor



Another Food Club member was thrilled to win Culin'Or pots and pans



The final yellow fin tuna tartare dish with avocado concasse, finished with sesame seeds and micro herbs

STARTER

Tartare di tuna con avocado

SERVES 1 • Yellowfin tuna tartare served over an avocado concasse

150g yellow fin tuna
25g shallots, finely chopped
15ml soy sauce
20g olive oil
5g sesame oil
chives, a small handful finely chopped
1 avocado
10ml lime juice
TO GARNISH
balsamic glaze
micro herbs
sesame seeds

- 1** Finely dice the tuna and mix it in a bowl with the shallots, soy sauce, a dash of olive oil, sesame oil and chives. Season to taste.
- 2** Finely dice the avocado in a separate bowl and add a dash of olive oil and lime juice.
- 3** Place a round mould in the middle of a plate and make a layer of tuna as the base, then add a second layer of the avocado and a final layer of tuna.
- 4 TO GARNISH:** Sprinkle the sesame seeds on the top, drizzle balsamic glaze on the plate and decorate with micro herbs.



CHEF'S BITES

CAFFÈ FLORIAN



MAIN

Mezze lune alla burrata

SERVES 4-6 • *Homemade half-moon ravioli filled with fresh burrata cheese on thin sheet of parmesan cream*

PASTA DOUGH

100g egg yolks

100g eggs

320g '00' flour

1 tsp olive oil

salt, a pinch

FILLING

200g burrata cheese

10g Parmesan, grated

handful fresh basil, finely chopped

PARMESAN CREAM

200g single cream

100g Parmesan, grated

A pinch nutmeg powder

SAUCE

50g butter

50g vegetable stock

GARNISH

fresh basil

cherry tomatoes

1 FOR THE DOUGH: Place the flour and salt in a bowl and make a well. Add the eggs and egg yolks into the well.

2 Combine together using your hands to form dough.

3 Wrap the ball of dough in cling film and chill for 30 mins.

4 FOR THE FILLING: Slice the burrata

open and squeeze out the juices. Using a fork mash the burrata into a paste.

5 Add the basil and parmesan cheese. Mix together and set aside.

6 To make the ravioli, use a rolling pin to roll out the pasta dough. Then roll it through a pasta machine until your required thickness (2/3mm).

7 With a circular cutter cut out discs and place a tsp of the filling in the centre of each disc.

8 Fold each ravioli disc in half to in-case the filling in the middle, seal the sides with a touch of egg yolk.

9 Repeat for each ravioli disc and set aside.

10 FOR THE PARMESAN CREAM, put all the ingredients in a saucepan and gently reduce on a low heat for 5 mins.

11 TO FINISH, cook the ravioli in salted boiling water for 3 mins.

12 Melt the butter and stock for the sauce in a saucepan and add the cooked ravioli. Mix together and remove from heat.

13 Place a layer of the parmesan cream onto the plate, add 6 pieces of ravioli and garnish with cherry tomatoes and fresh basil leaves.

DESSERT

Tiramisu

SERVES: 6-7

150g egg yolks

160g sugar

500g mascarpone cheese

almond essence, 4/5 drops to taste

1 vanilla pod, deseeded

400g whipping cream

2 tsp instant coffee

2pcts finger biscuits

TO GARNISH

fresh fruit

1 tbsp cream, whipped

1 Mix the egg yolks and the sugar together until fluffy, stir in the mascarpone, almond essence and vanilla seeds.

2 Whip the cream in the separate bowl and then fold it into the ingredients above.

3 Put the coffee in a shallow bowl, add boiling water and briefly soak the finger biscuits until soft.

4 Put a layer of the soaked finger biscuits at the bottom of the dish.

5 Spoon a layer of the mascarpone cream mix over the top.

6 Add another layer of finger biscuits and then a second layer of mascarpone cream.

7 Allow to set in the fridge for 2 hours.

8 Before serving, sieve a generous coating of cocoa powder on the top and garnish with a dollop of cream and fruits of your choice.





festive cruise

Bring on the festive celebrations this season and make it memorable with a special cruise down the Dubai Creek onboard the glass-enclosed splendour of Bateaux Dubai.

FESTIVE BRUNCH CRUISE

Friday 9th, 16th and 23rd December

- **AED 495*** per person with French bubbly
- **AED 395*** per person with unlimited house beverages
- **AED 230*** per child from 5-11 years

Includes live entertainment and 3-course brunch (starter buffet, à la carte main course and dessert buffet). This cruise takes place from 1pm - 4pm.

CHRISTMAS EVE CRUISE

- **AED 520*** per person with unlimited house beverages

Package includes a 5-course choice dinner and live entertainment. Cruise from 8.30pm – 11pm.

CHRISTMAS DAY CRUISE

- **AED 580*** per person with unlimited house beverages
- **AED 230*** per child from 5-11 years

Includes live entertainment and 3-course lunch (starter buffet, à la carte main course and dessert buffet). This cruise takes place from 1.30pm - 4pm.

CRUISING INTO 2012

- **AED 995*** per person with unlimited house beverages
- **AED 395*** per child from 5-11 years

Includes a 6-course gourmet menu, live entertainment and a glass of French bubbly. Cruise from 8.30pm – 1am. Dress code is dinner attire.

For more information or reservations, please call +971 4 399 4994 or email mail@bateauxdubai.com

www.bateauxdubai.com

*All rates include 10% municipality fee. Terms and conditions apply.



BateauxDubai





Postcard from Madeira

The Portuguese island's capital, Funchal, provides Marina with a of Madeira's signature bread and wine
Words MARINA O'LOUGHLIN Photographs DAVID THOMAS

Have some madeira, m'dear", sang vintage comic musical duo Flanders and Swann. And this air of whimsical, upper-class fustiness has clung to this unique fortified wine for decades. But, like its cousin sherry, it would be a mistake to underestimate it.

The island's craggy, volcanic topography isn't exactly designed for grape-growing; but tiny, ziggurated vine plots (you can hardly call them vineyards) creep up to the azure sky everywhere you turn. Apparently, the wines were once packed for long sea voyages, fortified with extra alcohol and then accidentally baked in the sun. The result was a potent brew of extraordinary longevity – it literally never goes off.

Blandy's (blandys.com) may have a vague air of the tourist trap, but it's an essential stop for anyone interested in the remarkable wine. More interesting to me than dusty old casks and ancient archives is the discovery of sercial – dry madeira (there are also the more familiar verdelho, butterscotch-y bual and sticky, raisin-y malmsey): think a delicious collision between fino sherry and fine white port. The place smells amazing. Apparently, Madeiran ladies once used the wine as perfume and 'men went wild'. Add a touch of eau de bacon and Chanel would have to look to its laurels.

We're staying in the beautiful Quinta da Bela Vista (belavistamadeira.com), a stately, antique-crammed old dame with lush, tropical grounds in Funchal's hills. And after a careering trip down

vertiginously steep asphalt by carro de cesto – basically a big wicker basket on wooden skis, possibly the most touristy thing I've ever done; surprisingly, I absolutely love it – the city starts to deliver some genuine pleasures.

We do a lot of climbing up heart-thumpingly steep roads. Way up where the air smells of wild eucalyptus, we find the Choupana Hills Resort & Spa (choupanahills.com), a wooded sanctuary that's almost Balinese in its dedication to holistic pleasure. The Xôpana restaurant looks onto the serene, green-tiled pool and the amphitheatre of Funchal's harbour; Canadian chef Momo Abbane does a great job of twisting the local specialties – bolo de mel (spiced honey cake) made into cheesecake, maybe, or Thai-spiced local prawns.

Another vertiginous road, past terrace after terrace of banana trees, leads to the tiny, grape-growing village of Estreito de Câmara de Lobos, renowned as the home of espetadas, or meat skewered on bay twigs and served dripping from elaborate wrought-iron hook contraptions. Extended family parties of moneyed Funchalites head to the long, low slung shack that is Adega da Quinta (quintadoestreitomadeira.com/restaurants.html). The alluring perfume of wood smoke and grilling meat hits you as soon as you walk in.

A glass of nutty madeira acts as curtain-raiser for wedges of garlicky

homemade bolo do caco (sweet potato bread), green beans with chorizo and pork in herbs and vinegar. There's barbecued chicken, lurking smokily in its big Staub casserole. But the main event is the beef espetada: tender, pink

'Madeiran ladies once used the wine as perfume and "men went wild"



Marina O'Loughlin is an incognito restaurant critic and Guild of Food Writers Reviewer of the Year 2011. Marina travelled to and stayed in Funchal thanks to Madeira Promotion Bureau (madeira islands.travel)

with a pleasingly charred crust, dripping its juices onto the plate below. It might not be haute cuisine, but it's a blast.

You want haute cuisine? Here, it tends towards the stuffy, unless you go to Uva, at the very top of Funchal's chicest boutique hotel, The Vine (hotelthevine.com). In this clubby outpost with its rooftop tables, there's a healthy dose of nonsense – etched metal menu, unnecessary complexity. But dishes like a vast pithivier (pie by any other name) rammed with almost-rare duck breast, foie gras and the fragrance of madeira make sense of the pretensions. Perhaps more of the excellent local produce would be nice rather than Pyrenean suckling lamb or Pertuis asparagus. The wonderful cheeses are, at least, Portuguese.

Skipping past touts that infest the otherwise charming Zona Velha (the old town) we wind up for late night drinks in a great little bar – the portentously-named Tasca Literária Dona Joana Rabo-de-Peixe (dona joana.amawebs.com). On the walls are what looks like photos of Carry On members, and,



continuing the literary theme, there's incomprehensible writing scrawled everywhere. The bill comes in a traditional shoe: five cocktails cost €17.

The town is blessed with great cafés and cakeshops. I like lurking in the chic Café do Teatro (cafedoteatro.com), downing ponchas and Coral beers. But I'm more intrigued by stalls lining the neighbouring pavement flogging tim tam tum, which appears to be fruity electric soup. Two of these alcoholic little numbers and you'll be dancing along with the elaborately costumed dancers in the main square.

One of the nicest things we eat is at one of the many little park kiosks, this one in the Jardim Municipal, just minutes from Blandy's. It's a prego: delicious homemade bolo do caco, steeped in garlic and butter, stuffed with steak grilled with more of the same. It may not be doing good things for my cholesterol levels, but it's pretty much the ultimate steak sarnie.

Sure, Funchal is never going to give Tokyo cause to tremble in its boots, food-wise. But it rewards scratching the surface, keeping an open mind about black scabbard fish served with banana, and drinking as much sercial as you possibly can.

Bolo do caco

Makes 8 ● 2 hours ● **A little effort**

Our version of Madeira's flatbread, traditionally served with garlic butter.

plain flour 450g
easy bake yeast 7g sachet
salt 1 tsp
sweet potato 100g, peeled,
cooked and mashed

1 Mix all the ingredients together with enough warm water to make a soft, kneadable dough (you'll need about 250ml). Knead, dusting with extra flour, for 10 minutes. Put in an oiled bowl, cover with clingfilm and leave in a warm place for 1 hour.

2 Divide the mixture and shape into 8 flat rounds. Cover and leave to rise for a further 30 minutes.

3 Heat a flat griddle or heavy frying pan and cook the bread for 8-10 minutes each side until browned and cooked through.

PER SERVING 209 kcals, protein 5.7g, carbs 46.3g, fat 1.4g, sat fat 0.2g, fibre 2g, salt 0.64g



FESTIVE SEASON

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From Cape to Café Chic

Malika Van Reenen, the executive chef of Cape Grace Hotel, Cape Town was the guest chef at Café Chic, Le Meridien Dubai last month. *Lauren Hills* joins Chef Malika for dinner to find out more

How did you enjoy your visit to Café Chic? Did you enjoy working with the team there?

What a fantastic team! A great experience, predominantly due to the awesome people I got to meet and work with at Café Chic, Le Meridien. So friendly, accommodating, and with a pristine work ethic; making for an all round pleasant working environment in a great setting, gorgeous restaurant and beautiful kitchen. It was wonderful to see so many different international cultural groups working together forming one great team.

How do you think the food scene differs between Dubai and Cape Town?

I don't feel the food scene necessarily differs, however there is much bigger market or demand for the finer luxury items like white truffles in Dubai, which isn't really the case in Cape Town.

How would you describe the food and restaurant scene in South Africa? Do you think it is growing and developing?

I definitely think the food scene in Cape Town has done a complete revolution in the last 10 years, bringing it on par with some of the best restaurants abroad. We have access to pretty much everything, which previously (without a major struggle!) wasn't available. Restaurants keep evolving and there's some great young talent doing really exciting things on the culinary scene. On the downside though, many restaurants don't seem to have a very long life span, regardless of them putting out a great quality product and seeing the feet come through the door. Overheads still remain really high and the market remains rather fickle.

When did you know you wanted to be a chef and what led you to the position you are in today?

Only during my last year at school did I realise that I could possibly turn what I enjoyed most into a career. My earliest and fondest memories revolved mostly around food; the aromas, the textures, the lingering flavours. My mother always says that before I'd even finished my meal, I'd question what the next meal would be. So, without realising it, I guess I always knew!



I studied hospitality management, did my training in one of a very few five star hotels in Cape Town at the time, whereas now the options for five star hotels are limitless. I spent the greater part of my career in restaurants including working in the UK for two years, prior to joining the Cape Grace Hotel where I am now the executive chef overseeing all the food outlets.

Can you tell me a bit about Signal restaurant at Cape Grace?

Signal is the main restaurant at the Cape Grace, and the décor is absolutely beautiful, with oversized crystal chandeliers, hand painted fabrics depicting local stories of the past with original antique pieces. The food served would be best described as 'Cape contemporary'; this is about utilising the best local produce, modern international methods of cooking infused with the distinct flavour of Cape Town.

How would you describe your personal style of cooking?

Simple, aromatic, feel good food.

For visitors to Cape Town, what top five foodie experiences would you recommend, and why?

A visit to the Saturday markets to stock up on the best fresh produce while eating and drinking your way through gourmet delights being prepared while you're waiting. My personal favourites are the markets at the Old Biscuit Mill in Salt River and the Bay Market in Hout Bay.

Fish and Chips at Kalk Bay, overlooking the working harbour while the boats are coming in with their fresh catch of the day.

A visit to a local takeaway in the Bo Kaap area, which is the Cape Malay District, comprising of a predominantly Muslim Community in very colourful surroundings is a must. Here you should sample a salomi which is curry served wrapped in a roti-flat bread and designed to be eaten with your hands, not cutlery. They also have some local koeksisters, which are spicy doughnuts soaked in syrup.

I'm definitely proud of what South Africa has achieved with producing our own cheese, and therefore recommend a tasting at The Real Cheese in Observatory, which is a supplier of artisan cheese open to individuals and supplying the hospitality trade. While tasting cheese you'll also sample an array of fruit preserves like fig konfyt (jam) and hanepoot jam which are local favourites.

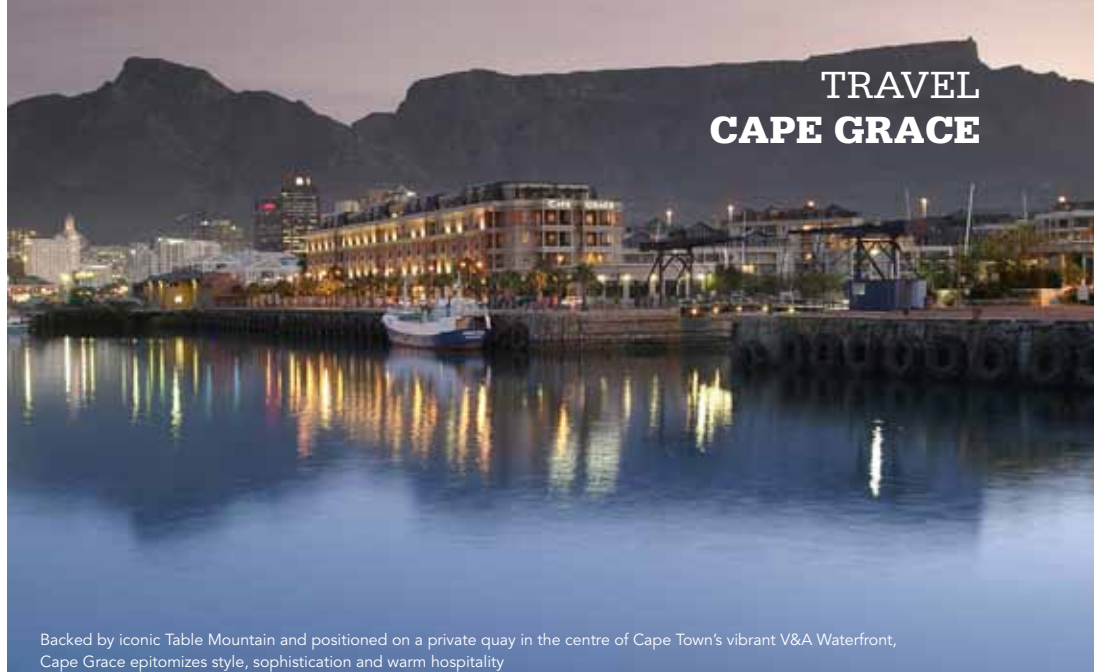
For a special occasion, I'd recommend the Roundhouse Restaurant in Camps Bay or for something a bit more relaxed I'd suggest a picnic also at the Roundhouse in the garden with the most beautiful views.

What do you enjoy most about your job?

The freedom to expose the passion for great fresh produce and how it makes you feel in the form of a handcrafted representation on a plate and the satisfaction of having someone understand and appreciate what's been done.

What is your favourite authentic South African meal?

A traditional South African braai (barbecue), which consists of a feast made up of vast amounts of different types of meat or seafood cooked over wood fired coals served with bread and mielies (corn on the cob), which is also cooked on the fire, and a large selection of salads.



Backed by iconic Table Mountain and positioned on a private quay in the centre of Cape Town's vibrant V&A Waterfront, Cape Grace epitomizes style, sophistication and warm hospitality



Signal restaurant, Cape Grace hotel



TRAVEL CAPE GRACE



Seared Salmon, potato gnocchi, orange salsa, caramelised fennel

This dish was on the menu at Cafe Chic, Le Meridien Dubai when Chef Malika Van Reenen was guest chef at the end of November 2011

PER PORTION

180g salmon
1 baby fennel bulb
½ orange
½ chili
10g coriander
20g peas
3 asparagus spears

Potato gnocchi

MAKES 12 PORTIONS

1kg potatoes
300g flour
20g salt
2 egg yolks



1 Pierce the potatoes several times so that moisture can escape during baking. Bake the potatoes in a preheated 200 degrees C oven for 1 hour until fork tender. Peel the potatoes while they are still hot and press them through a potato ricer. Put the potatoes in a large bowl with salt, baking powder, and egg white.

2 Add the flour a little at a time and mix with your hands until the mixture forms a rough dough. Do not over-work the dough. Transfer the dough to a lightly floured surface. Gently knead the dough for 1 or 2 mins until smooth, adding a little bit more flour, if necessary, to keep it from sticking.

3 Break off a piece of the dough and roll it back and forth into a rope, about the thickness of your index finger. Cut the rope into 1-inch pieces. Gently roll each piece down a wooden gnocchi board while pressing a small dimple with your finger. The gnocchi should be slightly curved and marked with ridges. This will allow the pillows to hold sauce when served.

4 Boil the gnocchi in batches in plenty of salted water. The gnocchi are done about 2 mins after they float to the surface, remove with a slotted spoon, and serve. If not cooking immediately, place the gnocchi in a single layer on a baking pan dusted with flour. Cover with plastic wrap and refrigerate for up to 12 hours.



Food for the Weekend

- Christmas sweets
- Three festive turkeys
- Gingerbread ornaments
- Saturday BBQ lunch

Let's
celebrate!

77 Stollen spirals



96 Lemony potato salad



118 Individual Christmas pies



86 Roast turkey with pecan, sausage & chestnut stuffing & roast shallots



Christmas sweets

Fancy a change from fruitcake? Try making **Sara Buenfeld's** fun, festive alternatives

Spiced & iced Christmas trees

MAKES 16 plus extra stars • PREP 45 mins plus chilling • COOK 30 mins
Easy * before shaping and baking

FOR THE BISCUITS

100g/4oz butter, chopped
175g/6oz dark muscovado sugar
85g/3oz golden syrup
350g/12oz plain flour, plus extra for dusting

1 tbsp ground ginger
¼ tsp ground cloves
1 tsp ground cinnamon
1 tsp bicarbonate of soda

1 egg, beaten

TO DECORATE

300g/11oz sifted icing sugar
16 lolly sticks or coffee stirrers
a few sweets
sugar, for sprinkling
red and white tubes of writing icing

1 Gently melt the butter, muscovado sugar and syrup in a large pan until the sugar dissolves. Mix the flour, spices and ½ tsp salt. Cool the butter mixture a little, then stir in the bicarb. Immediately add half the spiced flour and beat well. Add the egg and the rest of the spiced flour, then beat well

again until the mixture comes together as a soft dough. Tip onto a sheet of foil, flatten to a large disc, then cool and chill until firm.

Will freeze for up to 6 weeks.

2 Heat oven to 190C/170C fan/gas 5. Halve the dough and roll out on a floured surface. Stamp out trees using a cutter about 10cm long and arrange, well spaced apart, on baking sheets. Bake for 12-15 mins until golden. Leave to harden, then lift onto a rack. Repeat with the remaining dough. Use the trimmings to stamp out 3-4cm stars, then bake for 9-10 mins.

3 To decorate, mix about 3 tbsp water into the icing sugar to make a thick icing. Use to sandwich two trees together with a lolly stick between them. Use the rest of the icing to ice the trees and stars, adding sweets or sprinkling with the sugar. For a neater result, use the writing icing to make an outline of the tree before filling in with the icing. Leave to set. *Will keep in a tin for 3-4 days.*

PER TREE 278 kcals, protein 3g, carbs 57g, fat 6g, sat fat 3g, fibre 1g, sugar 39g, salt 0.47g

Kids will love making these

Stollen spirals

MAKES 11-12 buns • PREP 45 mins plus
1½-2 hrs rising • COOK 25-30 mins

Moderately easy before decorating

zest 1 orange, plus juice ½
4 tbsp Cointreau
85g/3oz dried cranberries
85g/3oz mixed dried fruit
550g/1lb 4oz strong white bread
flour, plus extra for kneading
2 x 7g sachets easy-bake dried yeast
85g/3oz golden caster sugar
good grating of nutmeg
85g/3oz butter, plus extra for the tin
1 large egg
250ml/9fl oz warm milk
sunflower oil, for the bowl
25g/1oz pistachios, chopped
300g/11oz golden marzipan

TO DECORATE
melted butter
and icing sugar,
or icing sugar
mixed with a
little water,
plus chopped
pistachios,
if you like

1 Stir together the zest and juice, Cointreau, cranberries and mixed fruit in a small bowl and leave to soak.

2 Meanwhile, mix the flour, yeast, caster sugar and nutmeg in a large bowl. Add ½ tsp salt and rub in the butter. Beat the egg with the warm milk, then pour onto the flour mix. Stir with a round-bladed knife, then use your hands to bring the mixture together as a soft dough.

3 Tip onto a work surface and knead for a couple of mins, adding a little flour only if you need to stop it sticking. Oil the bowl, return the dough and cover with cling film. Leave to rise for 45 mins-1 hr in a warm place until doubled in size.

4 Line and butter a large roasting tin with baking parchment. Roll the risen

dough out firmly to a long strip about 70 x 18cm. Add the pistachios to the soaked fruit, then scatter the mix along the dough. Roll the marzipan into a sausage the same length as the longest side of the dough, then place it down the centre of the dough and roll up together firmly, a bit like making a sausage roll. Trim the ends, then cut the rest into even lengths and arrange, cut side up, in the tin. Cover with cling film and leave to rise for 45 mins-1 hr until really well risen.

5 Heat oven to 190C/170C fan/gas 5. Bake for 15-20 mins until golden. *Will freeze for up to 6 weeks.* Brush with melted butter and dredge with icing sugar, or mix a little water into the icing sugar, drizzle over the buns and scatter over the nuts. *Eat within 2 days.*

PER BUN 467 kcals, protein 9g, carbs 80g, fat 13g, sat fat 5g, fibre 3g, sugar 41g, salt 0.40g

Delicious served
still slightly warm

Miele COFFEE MACHINE CM5

Preparing the perfect cup of coffee to suit individual taste also couldn't be easier. The Miele Coffee Machine CM5 is compact, elegant and with its innovative one-touch function, you can create fantastic-quality single or double shot espresso, coffee, cappuccino or latte in your own home. The perfect coffee with your Christmas treats! The CM5 is available in the Miele Gallery Dubai.



WEEKEND



Iced gingerbread ornaments

Sibille Buchholzer-Juen of Iconyys Cakes, Dubai shows us how to create beautiful homemade iced gingerbread biscuits; perfect for decorating your Christmas tree



Gingerbread cookies

MAKES 24 • PREPARATION TIME:
20 MINS • BAKING TIME: 8 MINS AT
200C, 12 MINS AT 160C

1 2/3 cups plain flour
2/3 cups almond meal
1 tsp baking powder
1/2 tsp bicarbonate of soda
2 tsp ground ginger
1/2 tsp ground nutmeg
1/2 tsp ground cinnamon
1/2 tsp ground cloves
1/2 tsp ground candid orange
1/2 tsp ground candid ginger
1/2 tsp Colmar-spice (available at
IconyCs Cakes)
zest of an orange and lemon
200ml honey
85g butter
FOR THE ICING:
fondant (can be purchased at
Waitrose or Spinneys)
icing sugar
lemon juice

1 Preheat the oven to 180C. Grease and line cookie sheets with baking paper. In a large bowl mix the almond meal, baking powder, bicarbonate of soda, spices and zest.

2 Gently melt the honey and butter together in a saucepan and tip them onto the dry ingredients. Mix till it forms stiff dough. Cover with plastic wrap and leave to cool and solidify a bit.

3 Roll the dough with a large rolling pin about 3cm thick, use cookie cutters as per your liking. Place them with a spatula onto the baking tray, and leave plenty of space between each.

4 Bake them for 8 minutes at 200C and then 12 minutes at 160C, until risen and golden. Cool on wire racks and store in an air tight container.

5 Colour your fondant with food colouring as per your liking. Roll out the fondant and use your cookie cutters to cut out the shapes you wish to place on top of the gingerbread cookie. Make sure to cut out a hole at the top of the cookie to make space to put the ribbon through.

6 Prepare your icing beforehand by mixing the icing sugar with lemon juice to the consistency you would like. Make sure it is the right consistency, as if it is too runny your design will leak and will be runny, and if it is too thick, it will clump and will be very hard to pipe straight lines.



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Celebrate the festive season at Dusit Thani Dubai

From fantastic festive lunch and dinner options to a rejuvenating weekend stay package, you and your family will be spoiled for choice at Dusit Thani Dubai

It's that time of year when merriment and nostalgia inexplicably blend in wonderful harmony to create heartfelt festive celebration. It's that time of year when families and friends gather to cheer to the year that has come and gone, and excitingly wait for the next that is to come. And indeed, it is a time of year when Dusit Thani Dubai gears up to make sure you have the most wonderful festive celebration to take away with you!

From traditional Christmas treats to something more elaborate, from breathtaking views of Dubai skyline to the heavenly sound of harps playing as you enter the 24th floor, Dusit Thani is sure to capture that festive magic for you.

PAX

Refined elegance, fantastic views and superb Italian cuisine is what Pax is all about. This festive season, Pax will undoubtedly impress you with a variety of special festive dishes complemented by the region's best wines for your family and friends to enjoy.

This holiday season you can enjoy a festive dinner set menu on 24 and 25 December for AED 275 per person including a seven-course set menu, with children dining for just AED 137. On New Year's Eve, you can enjoy a nine-course set menu and a glass of bubbly on arrival for just AED 350 per person, with children dining for AED 175.

THE CALIFORNIAN

On December 24 and 25, enjoy some fantastic, festive lunch buffets for AED 145 per person, including soft drinks, AED 125 for food only and AED 63 per child.

For dinner, you and your loved ones can tuck into a traditional Christmas Eve buffet for AED 250 per person including selected house beverages, AED 185 per person including soft drinks and just AED 92 per child.

To ring in the New Year in delicious style, The Californian has some decadent Champagne New Year's Eve buffet packages on offer, with prices ranging from AED 1200 per table of two, including house beverages and one bottle of Champagne at midnight.

BENJARONG

Add Thai magic to your customary holiday treats at the beautiful Benjarong restaurant. Every little garnish is carved and styled in detail to reflect that of the Royal Thai cuisine, and there is live Thai entertainment and stunning views of Dubai skyline.

On 24 and 25 December you can enjoy a seven-course set dinner priced at AED 275 per adult and just AED 137 per child. For New Year's Eve, for just AED 350 per person, you can indulge in a nine-course set menu, including a glass of bubbly on arrival. Children can dine for just AED 175.

DELICATESSEN

Looking for some gorgeous treats this holiday season? From festive hampers, Christmas goodies, cookies, stollen, yule logs, Christmas puddings, cakes and mince pies to ginger breads and turkey takeaways, the Delicatessen, located at the lobby level of the hotel, is your one-stop shop for takeaway festive celebrations.

**Turkey takeaway requires 48 hours notice.*

MYBAR

This holiday season you can catch the silky voice of Rey in MyBar and embark in a softer relaxed atmosphere, away from frenzied holiday celebration. Relax and listen to all your favourite Christmas classics!



FESTIVE WEEKEND STAY

Stay for a minimum of three nights over the festive season at Dusit Thani Dubai and be in the most happening area of the city. Featuring a fantastic view of Burj Khalifa and the city skyline, Dusit Thani hotel is the perfect place to be during this most celebrated time of year.

Special festive rate :

AED 1555 per night inclusive of:

- Grand room with Burj Khalifa view
- Breakfast buffet
- Club Lounge access
- New Year's Eve dinner celebration at The Californian restaurant
- Complimentary bottle of champagne in the room on 31 December
- Return airport transfers

Terms & conditions: Minimum three nights stay required, rate is inclusive of Municipality fee and Service Charge, subject to availability. is not available in conjunction with any other offers, child policy applicable.

Dusit Thani

DUBAI



Looking forward to celebrating the
Festive Season
with you

Festive Season at Dusit Thani Dubai

From traditional Christmas treats to something more elaborate, from breathtaking views of Dubai skyline to the heavenly sound of harp in the restaurants on the 24th floor, from a banquet style festivity or a choice of festive weekend stay, Dusit Thani is sure to capture that magic for you.

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www.Dusit.com



WEEKEND

Festive Turkeys

Choose one of our three new recipes for a really delicious and impressive Christmas meal



I Apple and juniper add a Scandinavian flavour to a classic roast turkey – recipe on page 84

Recipes ANGELA NILSEN

WEEKEND




{ 2 Use crisp pancetta, Parmesan, lemon and rosemary for an Italian-style turkey crown. Finish with a splash of Marsala in the gravy – recipe on page 85



{ 3 Chestnuts, sausages and sage – a classic combination for a turkey stuffing. A sticky honey & mustard glaze gives a glossy, flavoursome finish – recipe on page 86



1 Scandinavian roast turkey with prune & juniper stuffing & caramelised apples

SERVES 8 with leftovers • PREP 35 mins plus resting • COOK 3 hrs 25 mins-3 hrs 55 mins **Moderately easy** 

Lingonberry jam, which is like a cross between raspberry jam and cranberry sauce, adds a touch of sweetness to the gravy.

5-5.5kg/11-12lb turkey

2 onions

1 orange

25g/1oz softened butter

2 carrots, cut into big chunks

flat-leaf parsley sprigs, to garnish

FOR THE STUFFING

100g/4oz butter, plus extra for the tray and paper

2 tsp juniper berries

3 medium onions, chopped

2 garlic cloves, finely chopped

1 celery stick, finely chopped

225g/8oz fresh white breadcrumbs

2 eating apples, peeled, cored and finely chopped

225g/8oz soft pitted prunes, chopped

25g pack parsley, chopped

2 eggs, beaten

FOR THE GRAVY

300ml/½pt red wine

1 heaped tbsp lingonberry jam or redcurrant jelly, see right

600ml/1pt turkey or chicken stock

FOR THE APPLE WEDGES

25g/1oz butter

50g/2oz whole almonds

2 eating apples, cored and each cut into 8 wedges

1 Heat oven to 180C/160C fan/gas 4. Rinse the turkey inside and out, then pat dry with kitchen paper. Weigh the turkey to calculate the cooking time, allowing 40 mins per kg for the first 4kg, then 45 mins for each 1kg over that weight. Cut 1 onion into quarters and the other into 6 wedges. Finely grate ½ tsp orange zest from the orange and set aside for the stuffing.

Quarter the orange and tuck it with the onion quarters into the turkey cavity. Rub the turkey all over with the butter, then season with salt and pepper. Put the onion wedges and carrot chunks in the middle of a large roasting tin and sit the turkey on top. Cover with a loose tent of foil, then roast following your calculated time.

2 Make the stuffing. Butter a 28 x 18 x 3cm deep baking tray and crush the juniper berries using a pestle and mortar. Melt the butter in a large frying pan, tip in the onions, garlic and celery, and fry for about 12-15 mins until softened and just starting to turn golden. Stir in the crushed juniper berries, then remove the pan from the heat. Stir in the breadcrumbs, apples, prunes, most of the parsley (reserve a small handful, to garnish), the reserved orange zest and the beaten eggs. Season with salt and pepper. Spoon the stuffing loosely into the baking tray, pat it down gently (don't pack it down) then lay a piece of buttered baking parchment on top. Set aside. *Can be made 1 day ahead and chilled.*

3 Thirty mins before the end of the cooking time, remove the turkey and increase oven to 200C/180C fan/gas 6. Remove the foil, baste the turkey, then return to the oven for a further 30 mins until golden. If you are roasting potatoes (for recipes, see p39), put them in now. To test if turkey is cooked, pierce the fattest part of the thigh with a skewer – the juices should run clear, not pink. If they are pink, continue to roast, checking at 10 min intervals.

4 Remove the turkey from the oven, transfer to a warm serving platter and rest, covered loosely with foil, for up to 1 hr before carving. Meanwhile, cook the stuffing, and make apple wedges and gravy. Increase oven to 220C/200C fan/gas 7. Bake the stuffing for 30 mins, then

remove paper and bake for a further 10 mins to brown the top.

5 Make the gravy. Pour off any excess fat from the roasting tin, leave the juices and onions, and discard the carrot. Stir the wine and lingonberry jam or redcurrant jelly into the tin, scraping up any sticky bits from the bottom. Set the tin over a high heat and bring to the boil, then boil rapidly for 8-10 mins until reduced by half. Pour in the stock along with any resting juices from the turkey, and simmer for 10-15 mins or until reduced to your liking (this makes a slightly thinner gravy). Season, if needed.


6 Make the apple wedges. Melt the butter in a large non-stick frying pan. Tip in the almonds and apples, and fry over a medium heat for about 5-8 mins, moving them around often, until the almonds are toasted and the apples golden and softened, but still holding their shape. Don't worry if the butter starts to turn a nutty brown, it just adds to the flavour.

7 To serve, strain the gravy into a pan, warm through, then pour into a jug. Scatter the stuffing with the reserved parsley and cut into squares or wedges. Garnish the turkey with the apples, nuts and flat-leaf parsley sprigs, and serve everything together.

PER SERVING 930 kcals, protein 95g, carbs 46g, fat 41g, sat fat 17g, fibre 5g, sugar 23g, salt 1.64g



2 Italian-style turkey crown with roast garlic & pancetta & lemon ciabatta stuffing

SERVES 6 with leftovers • PREP 35 mins plus resting • COOK 1 hr 50 mins-2 hrs **Moderately easy**  uncooked stuffing only *With no bones to contend with, carving a turkey crown is much easier than a whole bird. The pancetta slices will keep it succulent and protect the meat.*

2-2.5kg/4lb 8oz-5lb 8oz turkey crown
olive oil
about 10 thin slices pancetta or streaky bacon

small rosemary sprigs

1 large onion, cut into 8 wedges

FOR THE STUFFING

4 tbsp olive oil, plus extra to drizzle

2 medium onions, chopped

3 garlic cloves, finely chopped

50g/2oz pine nuts

85g/3oz grated Parmesan

6-8 slices pancetta, chopped

1 small loaf ciabatta, to give

280g/10oz breadcrumbs

4 tbsp chopped flat-leaf parsley

1 tbsp finely chopped rosemary

finely grated zest 1 lemon

2 eggs, beaten

FOR THE GARLIC

3 whole garlic bulbs, halved horizontally

1 lemon, cut into 6 wedges

FOR THE GRAVY

4 tsp plain flour

175ml/6fl oz medium-sweet Marsala

850ml/1½pt turkey or chicken stock

1 Heat oven to 190C/170C fan/gas 5. Rinse the turkey then pat dry with kitchen paper. Weigh it to calculate the cooking time, allowing 20 mins per kg, plus 70 mins (or 90 mins when roasting a crown over 4kg). Sit the turkey on a board, very lightly rub all over with olive oil and season with pepper. Lay the pancetta or streaky bacon over the top of the turkey, slightly overlapping to cover it. Tuck the slices under the bird to secure at the bottom. Insert small rosemary sprigs haphazardly between the slices. Season with pepper. Tie the crown across in 2-3

places with butcher's string, to hold the shape together. Put the onion wedges in the middle of a large roasting tin and sit the crown on top. Cover the turkey with a loose tent of foil, then roast following your calculated time.

2 Make the stuffing. Heat 3 tbsp of the oil in a large frying pan. Tip in the onions and garlic, and fry for 5-8 mins until softened and starting to turn golden. Push the onions to one side of the pan, then add the pine nuts and continue to fry for 1 min more, stirring the nuts until golden. Remove from the heat and cool slightly. Stir in the remaining oil, all but a small handful of the Parmesan and the remaining stuffing ingredients. Season with salt and pepper. Loosely spoon stuffing mixture (don't pack it down) into an oiled ovenproof dish, drizzle with a little extra olive oil, sprinkle with remaining Parmesan, then lay a sheet of baking parchment on top. Set aside. *Can be made 1 day ahead and chilled.*

3 Thirty mins before the end of the cooking time, remove the turkey and increase oven to 200C/180C fan/gas 6. If you are roasting potatoes (for recipes, see p39), put them in now. **Roast the garlic.** Remove the foil, place the garlic halves and lemon wedges around the turkey, then baste them and the turkey with the cooking juices. Return the tin to the oven and continue to roast for the final 30 mins. To test if cooked, pierce the fattest part of the crown with a skewer – the juices should run clear, not pink. If they are pink, continue to roast, checking at 10 min intervals.

4 Remove the turkey, garlic and lemon from the oven, transfer to a warm serving platter and rest, covered loosely with foil, for 30 mins before carving. Meanwhile, increase oven to 220C/200C fan/gas 7. Put the stuffing in the oven and bake for 20 mins, then remove the paper and bake for a further 5 mins until the stuffing is golden.

5 Make the gravy. Pour off any excess fat from the roasting tin but leave the juices and onions. Stir all the sticky bits from the bottom of the tin into the juices. Set tin over a medium heat, add the flour and cook, stirring continuously, for 2 mins. Pour in the Marsala and simmer for 2 mins. Pour in the stock, bring to the boil, then simmer for 5-10 mins or until reduced to your liking. Season with pepper if needed. Strain the gravy into a pan, warm through, then pour into a jug. Serve the turkey garnished with rosemary sprigs, surrounded with the roasted garlic and lemon, and accompanied by the gravy and stuffing.

PER SERVING 933 kcals, protein 94g, carbs 39g, fat 42g, sat fat 11g, fibre 3g, sugar 10g, salt 2.16g

MAKING BREADCRUMBS

If you don't have a food processor, you can make breadcrumbs by grating the bread.

TOP TIP

Buy a pair of good, extra-thick rubber gloves to lift your turkey straight from the roasting tin to the serving platter without burning your hands.

3 Roast turkey with pecan, sausage & chestnut stuffing & roast shallots

SERVES 8 with leftovers • PREP 35 mins plus resting • COOK 3 hrs 25 mins-3 hrs 55 mins **Moderately easy** ❄️
uncooked stuffing only

5-5.5kg/11-12lb turkey
1 lemon
4 shallots, halved
sprig each thyme and sage, plus extra for serving

25g/1oz softened butter, plus 1 tbsp for the glaze
2 medium onions, each cut into 6 thick wedges

FOR THE STUFFING

50g/2oz pecans
2 tbsp olive oil
25g/1oz butter
3 shallots, chopped
2 garlic cloves, finely chopped
140g/5oz cooked chestnuts, finely chopped
450g/1lb good-quality pork sausages
140g/5oz fresh white breadcrumbs
2 tbsp chopped parsley
2 tsp chopped thyme leaves
2 tsp finely chopped sage
1 egg, beaten

FOR THE GLAZE

2 tbsp clear honey
2 tsp grainy mustard
¼ tsp soy sauce

FOR THE SHALLOTS

12 shallots, halved lengthways or left whole if small
1 tbsp rapeseed or olive oil
thyme and sage sprigs

FOR THE GRAVY

1 heaped tbsp plain flour
1.2 litres/2 pints turkey or chicken stock

1 Heat oven to 180C/160C fan/gas 4. Rinse the turkey inside and out, then pat dry with kitchen paper. Weigh it to calculate the cooking time, allowing 40 mins per kg for the first 4kg, then 45 mins for each 1kg over that weight. Finely grate 1 tsp zest from the lemon

and set aside for the stuffing. Cut the lemon into 4-6 wedges and tuck into the turkey cavity with the shallots and herb sprigs. Rub the turkey all over with the butter, then season with salt and pepper. Put the onion wedges in the middle of a large roasting tin and sit the turkey on top. Cover with a loose tent of foil, then roast following your calculated time.

2 Make the stuffing. Chop just over half the pecans and reserve the remaining. Line the base of a baking tray or sheet (big enough to take 16 stuffing balls) with baking parchment. Heat the oil and butter in a frying pan, tip in the shallots and garlic, and fry for a few mins until softened. Stir in the chestnuts and chopped pecans, then tip into a large bowl and cool. Squeeze the sausages from their casings and add to the bowl with the nut mixture. Add the remaining stuffing ingredients, including the reserved lemon zest, and season with salt and pepper. Shape the stuffing mixture into 16 balls. Break the remaining pecans into big pieces and press a piece into top of each ball. Arrange balls on the prepared tray, cover with buttered baking parchment and chill until ready to cook. *Can be made 1 day ahead and chilled.*

3 Make the glaze. Mix the honey, mustard, remaining 1 tbsp butter and soy sauce in a small bowl and set aside. Thirty mins before the end of the cooking time, remove the turkey and increase oven to 200C/180C fan/gas 6. Remove the foil, then return the bird to the oven for a further 10 mins. Remove again, brush the turkey with the glaze, then roast for another 20 mins until golden. If you are roasting potatoes (for recipes, see p39), put them in now. To test if the turkey is cooked, pierce the fattest part of the thigh with a skewer – the juices should run clear, not pink. If they are pink, continue to roast, checking at 10 min intervals.

4 Remove the turkey from the oven, transfer to a warm serving platter and rest, covered loosely with foil so it doesn't stick to the glaze, for up to 1 hr before carving. Meanwhile, cook the stuffing balls and shallots. Increase oven to 220C/200C fan/gas 7. Bake stuffing balls in the oven for 25-30 mins, removing the paper for the last 5 mins if they need browning.

5 Make the shallots. Put the shallots in a small roasting tin, toss in the oil, scatter over a few thyme and sage sprigs, and season with salt and pepper. Roast for 25-30 mins, turning half way, until shallots are nicely caramelised.

6 Make the gravy. Pour off any excess fat from the roasting tin but leave the juices and onions. Sprinkle in the flour, set tin over a medium heat and cook, stirring for a couple of mins to cook the flour, scraping up any sticky bits from the bottom of the tin. Gradually pour in the stock, along with any resting juices from the turkey, and continue to stir until slightly thickened. Simmer gently for about 10-15 mins or until reduced to your liking. Season with salt and pepper if needed. Strain gravy into a pan, warm through, pour into a jug and serve with the turkey. Serve the turkey surrounded with stuffing balls, roasted shallots, and thyme and sage sprigs.

PER SERVING 926 kJ, protein 101g, carbs 30g, fat 45g, sat fat 14g, fibre 2g, sugar 7g, salt 2.17g



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Festive coolers

Ideal to serve at festive alfresco parties, these refreshing drinks are a perfect way to cool down

Cucumber & elderflower spritzer

MAKES 6 glasses Easily doubled

● PREP 10 mins plus chilling **Easy** 

1 cucumber, ends trimmed
½ bottle white wine (optional)
200ml/7fl oz elderflower cordial
few mint sprigs, leaves picked
2 x 1-litre bottles sparkling water, chilled

1 Chop the cucumber into a few chunks, then put in a blender or food processor with the wine and elderflower cordial. Whizz until well blended, then pour through a sieve set over a large bowl or jug. Tip the contents of the sieve back into the machine, whizz again until

pulpy, then sieve again into the liquid already collected. Add 1-2 tbsp of the cucumber pulp from the sieve into the liquid and discard the rest. Chill until ready to serve.

2 To serve, fill glasses with a few ice cubes and some mint leaves. Pour in enough cucumber base to come halfway up the glass, then top up with sparkling water.

PER SERVING 122 kcals, protein 1g, carbs 21g, fat none, sat fat none, fibre none, sugar 21g, salt 0.19g



Blu Sparkling Water

Fizz into the festive season with Blu Sparkling Water. Lovely for refreshing holiday coolers and party drinks.



Refreshing lemon flavour

Lemon-flavoured sparkling water from Blu will be enjoyed by friends and family this holiday season.

Pear Orchard

In a large jug, muddle 10 **blackberries**, then add plenty of ice. Add 500ml **pear juice**, 150ml **sparkling water**, 30ml **pear puree** and 25ml **vanilla gomme syrup**, then stir. Add juice of half a **lemon** and garnish with an **apple fan**.

Vertigo

Into a jug filled with ice, pour 80ml **lime juice**, 120ml **grenadine**, 200ml **lychee juice**, 160ml **sparkling water**, 400ml **cranberry juice** and 250ml lemon-flavoured sparkling water. Mix and pour into highball glasses. Garnish with **lime wedges**.

Surfing Santa

Muddle two halved **clementines** in a jug with 6 **star anise** and add ice. Pour over 150ml **sparkling water**, 150ml **red grape juice**, 400ml **fresh orange juice** and two whole **cinnamon sticks** and stir well. Serve in Champagne flutes and garnish with a curl of **clementine skin**.

Heaven tree house punch

Into a large jug or punch bowl, add plenty of ice, 300ml **tamarind or date juice**, 150ml **red grape juice**, 100ml **lemon juice**, 100ml **clove sugar syrup*** and a small finger of sliced ginger (unpeeled) and stir well. Top up with **ginger ale** and a few grinds of **black pepper**. Garnish with **orange slices** and freshly ground **black pepper**. (*To make the clove syrup, dissolve 2 parts sugar into 1 part **water** over a low heat, stirring constantly. Add 5 **cloves**, sit for 15 minutes, then strain).



Refreshing lemon and mint

For an easy, refreshing drink, simply pour an ice cold bottle of Blu Sparkling Lemon & Mint water into a lovely glass jug, add a few slices of lemon, crushed mint leaves and a few handfuls of ice. Perfect for alfresco entertaining!



Peach punch

SERVES 8 • PREP 10 mins plus cooling **Easy**

4 tbsp caster sugar
zest and juice 1½ lemons
75cl red grape juice
150ml/¼pt peach juice
1 peach and ½ lemon, sliced
ice cubes
1 litre bottle sparkling water

1 Heat the sugar with the lemon zest and 100ml water until the sugar dissolves. Cool, pour into a jug and add the wine, lemon juice and schnapps.

2 When ready to serve, add plenty of ice and the fruit and top up with the soda or tonic to taste.

PER SERVING 161 kcals, protein none, carbs 16g, fat none, fibre none, sugar 16g, salt 0.01g

Citrus iced tea

SERVES 6 • PREP 15 mins plus cooling **Easy**

6 ordinary tea bags
2 tbsp caster sugar
10 sprigs mint
300ml/½pt fresh orange juice
juice 1 lime
½ sliced orange, mint leaves and ice, to serve

1 Make the tea with 1.2 litres water and the sugar. Add mint to the pot and infuse for 10 mins. Strain and cool.

2 Pour into a jug, stir in the juices and serve with orange slices, mint and ice.

PER SERVING 37 kcals, protein 1g, carbs 9g, fat none, fibre none, sugar 9g, salt none

Really easy lemonade

SERVES 4 • PREP 10 mins **Easy**

3 unwaxed lemons, roughly chopped
140g/5oz caster sugar
1 litre/1¾pts cold water

1 Tip the lemons, sugar and half the water into a food processor and blend until the lemon is finely chopped.

2 Pour the mixture into a sieve over a bowl, then press through as much juice as you can. Top up with the remaining water and serve with plain ice or frozen with slices of lemon and lime.

PER SERVING 140 kcals, protein none, carbs 37g, fat none, sat fat none, fibre none, sugar 37g, salt 0.1g



Sparkle this festive season

Mango & banana smoothie fizz

MAKES 1 litre (serves 4) • PREP 5 mins **Easy**

1 medium mango
1 banana
500ml/18fl oz orange juice
4 ice cubes
150ml sparkling water

Cut the mango down either side of the flat stone, then peel and cut the flesh into chunks. Peel and chop the banana. Put all the ingredients into a food processor or blender, then process until smooth and thick. Top up with sparkling water, keep in the fridge and use the day you make it.

PER SERVING 107 kcals, protein 1g, carbs 26g, fat 1g, sat fat none, fibre 2g, sugar 26g, salt 0.04g





Blu sparkling water. For those wanting more out of water. Flavours come in regular (non-flavoured), lemon and lemon & mint.



Homemade sauces

These delicious sauces will help to bring your special meal together

Microwave bread sauce

SERVES 8 • PREP 10 MINS PLUS
INFUSING • COOK 5 MINS **Easy**  

Free up your hob with this clever sauce. Give it a quick blast in the microwave when you're ready to serve and you have a homemade 'instant' bread sauce – so much better than shop-bought.

500ml/18fl oz whole milk
1 onion, chopped
4 cloves
1 bay leaf, preferably fresh (see below)
1 tsp white peppercorns
1 blade mace or ¼ tsp ground mace
100g/4oz white breadcrumbs
1 tbsp double cream
pinch freshly grated nutmeg
knob of butter

1 Combine the milk, onion, cloves, bay leaf, peppercorns and mace in a medium-sized microwaveable bowl. Place in the microwave and cook for 2 mins on High. Remove, cover with cling film and stand for 15 mins, or chill for up to 2 days if the milk's sell-by date allows.



2 When you're ready to serve, strain the sauce, then return to the bowl. Add the breadcrumbs, place in the microwave again and cook for 3 mins on High. If the sauce is a bit lumpy, whisk until smooth, then stir in the cream, nutmeg and seasoning. Finish with a knob of butter.

PER SERVING 105 kcals, protein 4g, carbs 13g, fat 5g, sat fat 3g, fibre none, sugar 3g, salt 0.33g

BAY LEAVES

To extract the best flavour from a fresh bay leaf, firmly fold it in half or scrunch it in your hand to break the spine before adding it to the bowl. This releases the essential oils.

Winter spice jelly

MAKES 2 JARS • PREP 20 MINS PLUS
STRAINING AND CHILLING • COOK 1 HR
45 MINS **Moderately easy**   Low fat

1kg/2lb 4oz cooking apples
2 cinnamon sticks
4 star anise
15 cloves
½ nutmeg, grated
4 allspice berries
1 blade mace or ¼ tsp ground mace
4 long pieces orange peel
8 bay leaves
450g/1lb jam sugar
100ml/3½fl oz cider vinegar

1 Wash and cut up the apples into small chunks, leaving the peel and cores in. Tip the apple into a large pan with the spices, orange peel and bay leaves, reserving 2 star anise, 4 cloves and 2 bay leaves for the jars. Cover with 600ml water. Bring to the boil, then turn down the heat and simmer with a lid on for 1½ hrs.

2 Pour the apple mixture into a jelly bag or a sieve lined with muslin or a J-cloth, suspended over a large bowl. Leave to drip for 2 hrs (until it stops dripping) or overnight. Do not be tempted to push the liquid through the sieve or your jelly will become cloudy.

3 Measure the juice – you should have about 600ml. Pour the liquid into a large pan along with the jam sugar and vinegar.

4 Set over a low heat to dissolve the sugar, stirring constantly. Once dissolved, turn up the heat and bring to the boil. Boil rapidly for 15 mins, or until setting point is reached (see tip, above right), skimming away any scum that rises to the surface.
5 Pour jelly into hot sterilised jars and place a star anise, bay leaf and 2 cloves into each jar. Chill for 3-4 hrs or overnight until set.

PER TBSP 125 kcals, protein none, carbs 33g, fat none, sat fat none, fibre none, sugar 33g, salt 0.01g



COOKING YOUR JELLY

To ensure your jelly sets, it's best to use a sugar thermometer to check that the jelly reaches 105C (setting point).

If you don't have one, put a small plate in the freezer for 5 minutes, then pour a little of the juice onto the cold saucer. After 1 minute, run your finger through – if the jam wrinkles, it's ready.

To sterilise jars, wash in hot soapy water, rinse well and dry in the oven at 180C/160C fan/gas 4 for 10 mins just before filling.

Cranberry & pomegranate sauce



SERVES 8 • PREP 5 MINS •
COOK 10 MINS **Easy**   Low fat

Adding pomegranate juice to this Christmas favourite gives an extra dimension to the sauce – although we bet no one will guess the secret ingredient!

250g/9oz fresh or frozen cranberries
85g/3oz demerara sugar
100ml/3½fl oz pomegranate juice

Tip all the ingredients into a pan and stir well to combine. Bring to the boil, then reduce the heat and simmer until the cranberries start popping (about 5 mins for fresh cranberries or 8-10 mins for frozen) and turn into a runny sauce. Leave to cool before serving. *Can be made up to 2 days ahead, or frozen for up to 3 months.*
PER SERVING 52 kcals, protein none, carbs 14g, fat none, sat fat none, fibre 1g, sugar 14g, salt none

Fresh herb sauce

SERVES 8 • PREP 5 MINS • COOK 5
MINS **Easy**   Good for you

This fresh, herby purée is a light alternative to traditionally heavy sauces, and goes particularly well with our Italian-style turkey crown, see p24.

85g/3oz watercress
50g/2oz parsley
50g/2oz walnuts
150ml/¼pt olive oil
1 tsp lemon juice
1 tsp sugar

Place the watercress, parsley and walnuts in a blender and pulse until finely chopped. Add the oil, lemon juice and sugar, and season well. Blend for 1 min until everything has combined into a thick green sauce. *Can be made several hours ahead.*

PER SERVING 203 kcals, protein 1g, carbs 1g, fat 22g, sat fat 3g, fibre 1g, sugar 1g, salt 0.02g



Microwave bread sauce

Fresh herb sauce

Winter
spice jelly

Cranberry &
pomegranate
sauce

WEEKEND

Saturday lunch on the BBQ

Barney Desmazery makes more of the barbecue this season with Indian flavours – a whole leg of lamb that's easy to cook and exciting side dishes

Photographs MYLES NEW

Green raita

Pickled
red onions

Easy Indian bread

Indian spiced
barbecued lamb



Chopped salad



Lemony
potato salad

Indian spiced barbecued lamb

SERVES 6 ● PREP 20 MINS PLUS
MARINATING ● COOK 50 MINS **Easy**

**1 butterflied leg of lamb, about
2.5kg/5lb 8oz (ask your butcher
to do this for you)**

FOR THE MARINADE

**finger-length piece ginger, chopped
4 garlic cloves, roughly chopped
1 tbsp each turmeric, garam masala
and cumin seeds**

**1 tsp paprika
handful coriander leaves, plus extra
sprigs to serve**

juice 1 lemon

150ml/¼pt natural yogurt

1 Using a hand blender or mini food processor, whizz marinade ingredients to a smooth paste, then season with salt. Lay the lamb in a ceramic dish and coat with the marinade. Cover in cling film and leave to marinate in the fridge for at least 4 hrs or preferably overnight.
2 If you are using a charcoal barbecue, wait for the coals to become white and glowing. Lift lamb out of the marinade and barbecue, flesh-side down, for about 25 mins. Flip it over and give the fat side about 15 mins. When the lamb has a dark brown crust and is cooked to your liking, leave it to rest on a board for 15 mins. To serve, carve the lamb into thick slices and scatter with the coriander and some of the Pickled red onion (see below). Serve the remaining onion in a dish alongside the raita and breads (see recipes, right).

PER SERVING 519 kcals, protein 62g, carbs 1g, fat 30g, sat fat 15g, fibre none, sugar 1g, salt 0.36g

Pickled red onions

SERVES 6 ● PREP 10 MINS PLUS
STANDING ● NO COOK **Easy** **V**
Good for you, low fat

Toss **2 large halved and thinly sliced red onions** and **juice 1 lime** with a pinch of salt. Leave to stand for at least 30 mins, as this will soften the onion. Before serving, toss with **1 tbsp olive oil** **1 tsp cumin seeds**.

PER SERVING 32 kcals, protein 1g, carbs 3g, fat 2g, sat fat none, fibre 1g, sugar 2g, salt none

Green raita

SERVES 6 ● PREP 10 MINS ● NO COOK
Easy **V** Good for you, low fat

**300ml/½pt natural yogurt
2 handfuls coriander leaves
2 handfuls mint leaves
1 garlic clove, chopped
1 green chilli, chopped
small piece ginger, chopped
juice ½ lemon**

Blitz all the ingredients with a pinch of salt until smooth in a mini food processor or with a hand blender. Tip into a serving dish and chill until needed. *Can be made several hours ahead.*

PER SERVING 45 kcals, protein 3g, carbs 5g, fat 2g, sat fat 1g, fibre none, sugar 4g, salt 0.11g

Easy Indian bread

MAKES 6 LARGE OR 12 SMALL ● PREP
20 MINS PLUS RISING ● COOK 12-24
MINS **Easy** Low fat

**495g pack bread mix
350ml/12fl oz natural yogurt
25g/1oz butter, melted
flour, for dusting**

1 Tip the bread mix into a bowl and mix with the yogurt, butter, a pinch of salt and enough warm water to make a pliable dough. Knead on a lightly floured surface for 5-10 mins until springy and glossy. Place in a bowl, cover with cling film or a cloth and leave for about 1 hr until doubled in size.

2 On a lightly floured surface, knock back the dough and divide into 6-12 pieces, depending on how large you want them. One at a time, roll the pieces out as thinly as possible. Cook on the barbecue for about 1 min on each side until puffed up and mottled. Once cooked, the breads will keep fresh for a few hours.

PER SERVING 317 kcals, protein 12g, carbs 53g, fat 8g, sat fat 4g, fibre 4g, sugar 7g, salt 2.06g

Lemony potato salad

SERVES 6 ● PREP 20 MINS ●
COOK 20 MINS **Easy** **V** **✓**

Good source of vitamin C, low fat
Boil **900g halved new potatoes** for 15 mins until just slightly overcooked but still holding their shape. While still warm, toss with **3 tbsp olive oil, juice 1 lemon, 1 tsp each toasted black mustard seeds and toasted cumin seeds, 1 finely chopped (optional) green chilli, ½, finger-length piece grated ginger, pinch turmeric and 4 sliced spring onions**. Season. *Can be made up to a day ahead and chilled, but take out of the fridge a good few hours before serving.*

PER SERVING 163 kcals, protein 3g, carbs 25g, fat 6g, sat fat 1g, fibre 2g, sugar 2g, salt 0.05g

Chopped salad

SERVES 6 ● PREP 20 MINS ● NO COOK
Easy **V** **✓** Good source of vitamin C, low fat

In a bowl, mix together **5 coarsely grated carrots, 1 peeled, deseeded and finely chopped pepper**, (see tip, right), **2 finely chopped tomatoes, 1 finely chopped onion, ½ cucumber**, cut into small chunks, **pinch golden caster sugar, 1 tsp cumin seeds and 3 tbsp white wine vinegar**. Season with salt. Best tossed at the last minute.

PER SERVING 46 kcals, protein 1g, carbs 10g, fat 1g, sat fat none, fibre 3g, sugar 9g, salt 0.07g

TIP If you love the crunch of raw red peppers in a salad but not their tough skins, peel them using a potato peeler.

HOT TIPS

- Light the barbecue an hour before you want to cook the lamb and, while the coals are very hot, char the aubergines and cook the poppadums.
- On a large barbecue, you can use the coals to give you a range of heat. Pile them 3 deep on one side, gradually going down to a single layer on the other. The side with most coal will be hotter and perfect for charring the aubergines and cooking things quickly, like the breads or poppadums. The cooler side is ideal for cooking items for longer without them burning, like the lamb. You may need to add charcoal to the cooler side to stop it from burning out completely.
- If using a gas barbecue, cook aubergines, breads and poppadums on a high heat, then turn it down to medium for the lamb.
- To cook the breads indoors, simply place them on a very hot griddle until puffed up and charred on each side.
- If the weather doesn't look promising, the lamb can be roasted at 220/200C fan/gas 7 for about an hour for pink meat.

THE ESSENTIAL MIX



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Stunning sides

New flavour combinations for all your Christmas favourites

Sprouts with sticky shallots

SERVES 8 • PREP 20 MINS •

COOK 15 MINS **Easy** **Superhealthy**

Good source of vitamin C, counts as 2 of 5-a-day

2 tbsp olive oil

10 shallots, finely sliced

large pinch golden caster sugar

100g/4oz raisins

4 tbsp red wine or Sherry vinegar

1kg/2lb 4oz Brussels sprouts, trimmed

handful flaked almonds, toasted
pinch paprika (optional)

1 Heat the oil in a large frying pan and sizzle the shallots for 5 mins until starting to colour. Sprinkle over the sugar, stir well, then add the raisins and vinegar. Simmer for 5 mins to make a sticky mix, then set aside.

2 Bring a large pan of salted water to the boil, then tip in the sprouts. Cook for 5 mins, then drain well, add to the shallot pan and toss everything together. Serve scattered with flaked almonds and a sprinkling of paprika, if you like.

PER SERVING 132 kcals, protein 5g, carbs 15g, fat 6g, sat fat 1g, fibre 6g, sugar 14g, salt 0.05g

Roast Parmesan parsnips

SERVES 8 • PREP 20 MINS •

COOK 40 MINS

Easy **Superhealthy** High in fibre, good source of vitamin C, counts as 1 of 5-a-day

6 tbsp polenta

100g/4oz Parmesan, grated

pinch freshly grated nutmeg

2kg/4lb 8oz parsnips, quartered and core removed

6 tbsp olive oil

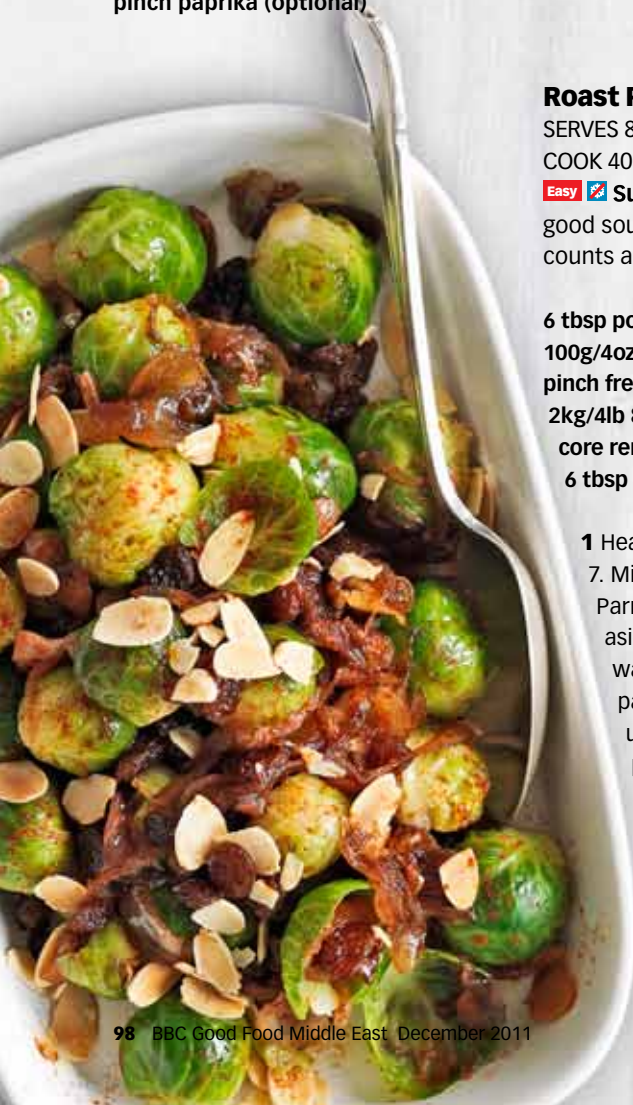
1 Heat oven to 220C/200C fan/gas 7. Mix together the polenta, Parmesan and nutmeg, and set aside. Bring a pan of salted water to the boil, tip in the parsnips and cook for 6 mins or until just tender. Drain. While parsnips are still hot, toss with the Parmesan mixture to coat.

2 Set a roasting tin over the hob and heat the oil. Add the parsnips and turn to coat in the oil. Put the tin in the oven and roast for 15 mins, then turn the parsnips over and cook for 15 mins more until golden.

PER SERVING 317 kcals, protein 9g, carbs 38g, fat 15g, sat fat 4g, fibre 12g, sugar 15g, salt 0.30g

BUYING POLENTA

To make the Parmesan parsnips, make sure you buy dried, free-flowing grains of polenta (or cornmeal) rather than ready-made polenta in a block.



Herby mustard Yorkies

MAKES 12 ● PREP 10 MINS ●

COOK 20 MINS **Easy** **V** 

The herby batter is quick and easy to make, and can be prepared ahead. Make sure that you keep the oven door closed the whole time the Yorkies are in the oven, otherwise they might collapse.

200g/7oz plain flour**2 large tbsp English mustard powder****5 eggs****400ml/14fl oz milk****large bunch thyme and rosemary, leaves picked****4 tbsp sunflower oil**

1 Heat oven to 220C/200C fan/gas 7. In a bowl, beat the flour and mustard powder with the eggs until you have

a smooth, thick batter.

Gradually beat in the milk until the batter is the same consistency as single cream, then stir in the herbs, and season.

2 Pour a drizzle of oil into each hole of a sturdy 12-hole muffin tin. Put the tin in the oven and heat for 5 mins. Working quickly, remove the tin and pour enough batter into each hole so that it comes two-thirds of the way up the sides. Carefully place the tin back in the oven and cook the puddings for about 20 mins until they are puffed up and brown.


PER SERVING 157 kcals, protein 7g, carbs 16g, fat 8g, sat fat 2g, fibre 1g, sugar 2g, salt 0.13g

RUNNING OUT OF TIME?

If you don't have time to make bread sauce this year, this will add similar flavours to your meal.

Creamy baked cauliflower

SERVES 8 ● PREP 15 MINS PLUS

INFUSING ● COOK 55 MINS **Easy** **V** 

Think of this as a creamier, richer take on cauliflower cheese.

500ml/18fl oz whole milk**2 small onions, 1 quartered,****1 finely chopped****1 blade mace****4 bay leaves (fresh if you have), scrunched in your hand****1kg/2lb 4oz cauliflower, broken into large florets****85g/3oz butter, plus a knob****85g/3oz plain flour****grating of nutmeg****50g/2oz coarse breadcrumbs (dried or stale)**

1 Put the milk, quartered onion, mace and bay leaves in a pan, and bring to a simmer. Turn off the heat, set aside for 1 hr to infuse, then strain.

2 Meanwhile, bring a large pan of water to the boil. Tip in the cauliflower and cook for 5 mins until just tender. Drain and set aside, uncovered, in a colander to steam-dry.

3 Put the pan back on the heat, then add the knob of butter and the chopped onion. Gently soften onion for 10 mins until really soft but not coloured.

4 In a medium-sized pan, melt the butter, then stir in the flour to form a paste. Cook for 2 mins, then gradually stir in the strained milk to form a smooth sauce. Bring to the boil and simmer, stirring often, until thickened and smooth. Stir in the softened onion and season well with salt and nutmeg.

5 Heat oven to 220C/200C fan/gas 7. Tip the cauliflower into an ovenproof dish and pour over the sauce. Can be covered and chilled for up to 2 days at this stage or frozen. Scatter the cauliflower with the breadcrumbs, then bake for 30 mins until the sauce is bubbling and the top is golden and crisp.

PER SERVING 253 kcals, protein 10g, carbs 23g, fat 14g, sat fat 8g, fibre 4g, sugar 8g, salt 0.38g

Festive berries



Tangy, scarlet cranberries make a great accompaniment to turkey, but they're also delicious in a range of other recipes
Photographs PETER CASSIDY

Cranberry & pear pies

MAKES 8 • PREP 40 mins plus chilling •
COOK 20 mins **Easy**

These cute and festive pies make a good warm dessert, served with vanilla ice cream or a dollop of extra-thick double cream. Cooking the berries and pears in orange curd creates a lovely, tangy sauce.

FOR THE ALMOND PASTRY

350g/12oz plain flour
85g/3oz ground almonds
140g/5oz caster sugar, plus extra to decorate
225g/8oz butter, chopped
1 egg, beaten

FOR THE FILLING

400g/14oz cranberries, fresh or frozen
50g/2oz caster sugar
25g/1oz cornflour
325g jar orange curd (we used Waitrose Jaffa orange curd)
450g/1lb just-ripe pears, peeled, cored and chopped

1 To make the pastry, tip the flour, almonds and sugar into a food processor then pulse in the butter until the mixture resembles breadcrumbs. Pulse in up to 5 tbsp cold water until mixture comes together as a dough. Wrap in cling film and chill for 1 hr.

2 To make the filling, tip the cranberries into a pan with the sugar and cornflour and stir well. Stir in the orange curd, then cook for a few mins until thickened. Add the pears and cook a few mins more, stirring frequently. Cool.

3 Heat oven to 190C/170C fan/gas 5 with a large baking sheet inside. Roll out the pastry and use to line 8 x 10cm individual Yorkshire pudding tins (or 10cm individual tart tins). Spoon in the cooled filling. Roll out the rest of the dough and stamp out 4 x 9cm rounds to make lids. Cut out the centres with a medium star cutter.

4 Carefully cover half the pies with the pastry lids and place the stars on a baking tray. Crimp the edges of each pie (if using straight edged tins) with your finger and thumb, brush the pies and stars with the egg then dredge with sugar. Bake the stars for 8-10 mins and the pies for 15-20 mins until golden. Dredge with more sugar once out of the oven. Place a star on the open pies and serve with cream or ice cream.


PER SERVING 709 kcals, protein 9g, carbs 97g, fat 35g, sat fat 18g, fibre 5g, sugar 59g, salt 0.45g

TIP Buy cranberries fresh or frozen – they freeze and defrost really well. You can switch them with other berries in recipes – remember to increase or add sugar though – they are tarter than most.



Cranberry & cream cheese muffins

MAKES 12 • PREP 10 mins plus cooling

• COOK 30 mins **Easy** 

100g/4oz soft cheese
250g/9oz caster sugar
175g/6oz cranberries
200g/7oz plain flour
2 tsp baking powder
2 eggs
75ml/2½fl oz flavourless oil,
such as sunflower
1 tsp vanilla extract

1 Heat oven to 190C/170C fan/gas 5. Line a 12-hole muffin tin with muffin cases. Beat the soft cheese with 25g of the sugar and chill until needed. Heat the cranberries together with another 25g of sugar until they start to pop. Mash lightly and cool.

2 Sift the flour into a large bowl and add the remaining sugar, baking powder and a pinch of salt. Add the eggs, oil, vanilla and cranberry mixture, and stir together. Don't worry if the mix looks a bit lumpy. Divide it between the cases, they should look about two-thirds full. Make a small dip in the centre of each and put a blob of soft cheese in. Bake for 25 mins or until risen and golden. Cool on a wire rack.

PER SERVING 230 kcals, protein 3g, carbs 36g, fat 9g, sat fat 2g, fibre 1g, sugar 23g, salt 0.33g

Delicious with a cuppa

Make ahead
for a buffet



Pistachio & cranberry pork pie

SERVES 8 • PREP 25 MINS •

COOK 1 HR 25 MINS **Moderately easy**

300g/11oz cranberries

3 tbsp caster sugar

juice ½ orange

1 tbsp olive oil

1 onion, finely chopped

4 rashers smoked streaky bacon, chopped

2 garlic cloves, crushed

few thyme sprigs, leaves only

6 sage leaves, chopped

500g/1lb 2oz pork mince

75g/2½oz pistachios

little freshly grated nutmeg

FOR THE PASTRY

450g/1lb plain flour

100g/4oz lard

4 tbsp milk

1 egg, beaten

1 Put the cranberries in a pan with the sugar and orange juice. Bring to a simmer, then cook until the berries start to burst and the sauce thickens. Set aside to cool.

2 Heat the oil in a small pan and fry the onion until soft. Add the bacon and garlic, and cook until the bacon starts to brown, then stir through the thyme, sage and some seasoning. Allow it to cool slightly, then mix with the pork and pistachios. Season with salt, pepper and freshly grated nutmeg. Set aside.

3 Heat oven to 200C/180C fan/gas 6. Tip the flour into a bowl with 2 tsp salt. Put lard and milk into a pan with 150ml water, then heat until the lard has completely melted. Pour into the flour and beat with a wooden spoon until a ball of dough is formed. Knead briefly on a lightly floured surface until smooth.

4 Take two-thirds of the pastry and roll out between two sheets of baking

HEALTHY BENEFITS

Rich in immune-boosting antioxidants – just like their relative, the blueberry. Ideally select the deeper-coloured fresh berries because they supply more of these protective compounds, which guard against colds and flu and also help to combat heart disease and cancer.

THREE MORE WAYS TO COOK CRANBERRIES

Make chutney for turkey or ham

In a pan, put **200g chopped onions**, **200g peeled and chopped eating apples** and **400g peeled and chopped cooking apples** with **25g finely chopped ginger**, **200g sugar** and **125ml red wine vinegar**.

Simmer for 50 mins until thick and tender, then stir in **200g cranberries** and simmer for 10 mins more. Cool.

Add to a meaty stew

Fry a **good handful cranberries** with **1 tbsp soft brown sugar** and a little butter for a few mins until softened. Stir into a **beef, venison or game stew**.

Use to top ice cream

Simmer **200g cranberries** with **140g sugar**, **1 tsp cinnamon** and **zest and juice 1 orange**. Spoon over vanilla or chocolate ice cream.

parchment into a circle large enough to line the base and sides of a 20cm cake tin (about 4-6cm high with a slight overhang). Press the pastry into the tin making sure to push it into the corners. Pile half the filling into the pastry and flatten into an even layer. Spread over two-thirds of the cranberry sauce, then finish with remaining pork and roughly smooth the top. Keep the rest of the cranberry sauce in the fridge to serve with the pie.

5 Roll out remaining pastry between baking parchment and cut to a 20cm round. Place onto the pie and glaze the edge with some beaten egg. Fold up the overhanging pastry and press down to seal. Make a steam hole with the tip of a knife, then glaze the pie with more beaten egg. Cook for 30 mins, then reduce the heat to 180C/160C fan/gas 4. Continue cooking for 40 mins until the pastry is golden and a skewer inserted into the centre of the pie and left for 10 secs feels very hot. Cool on a wire rack. Serve with the reserved cranberry sauce. Will keep in the fridge for up to 3 days.

PER SERVING 552 kJ, protein 22g, carbs 55g, fat 29g, sat fat 10g, fibre 3g, sugar 11g, salt 0.44g

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Boxing Day brunch

Treat the family with Sarah Cook's deliciously simple breakfast or brunch

Apple & cranberry pancakes with cinnamon butter & syrup

MAKES 15, SERVES 4-5 • PREP 20 MINS

• COOK 20 MINS **Easy**

300g/11oz self-raising flour

1 tsp bicarbonate of soda

2 medium eggs

284ml carton buttermilk

4 tbsp milk

85g/3oz melted butter

2 small-medium eating apples, peeled, cored and grated

50g/2oz dried cranberries

a little more butter, or sunflower oil, for frying

maple syrup, to serve

FOR THE CINNAMON BUTTER

85g/3oz softened salted butter

1 tsp cinnamon

2 tsp caster sugar

1 To make the cinnamon butter, mix all the ingredients together, wrap in cling film, shape into a log and chill. You can make this up to 3 days ahead.

2 Mix the flour, bicarb and a pinch of salt in a bowl. Make a well in the centre, then gradually whisk in the eggs, followed by the buttermilk, milk and melted butter. Once the mixture is smooth, stir in the grated apples and cranberries.

3 Melt a little more butter in a non-stick pan or wipe with sunflower oil. When hot, add 1-3 small ladles of batter to the pan to make 1-3 small pancakes (depending on the size of your pan).

Cook for 2-3 mins until bubbles appear and the underneath are set and golden. Flip and cook for a few mins more. Transfer pancakes to a plate, cover with baking parchment and keep warm in a low oven. Cook the remaining pancakes.

4 To serve, stack pancakes on plates, top with a good knob of cinnamon butter and drizzle with maple syrup.

PER PANCAKE 118 kcals, protein 2g, carbs 12g, fat 7g, sat fat 4g, fibre 1g, sugar 3g, salt 0.33g



Serve up after
a holiday lie-in

Food styling assisted by ROSIE REYNOLDS

A cup full of festivities

Enjoy a delicious taste of festive cheer this holiday season with these gorgeous pudding cupcakes and a steaming cup of Continental Coffee

Christmas pud cupcakes

MAKES 12 ● PREP 15 mins ● COOK 22 mins
un-iced

50g/2oz dark chocolate, in chunks
140g/5oz butter, plus extra for greasing
100ml/3½fl oz soured cream
3 eggs, lightly beaten
140g/5oz self-raising flour
140g/5oz golden caster sugar
100g/4oz ground almonds
6 tbsp cocoa powder
1 tsp baking powder
85g/3oz dried sour cherries, plus a few extra to decorate

TO DECORATE

250g/9oz icing sugar, sifted
1 tsp Bird's custard powder, sifted
12 small bay leaves

1 Heat oven to 190C/fan 170C/gas 5. Place a 12-hole silicone muffin tray on a baking sheet or butter a non-stick 12-hole muffin tin, and stick two criss-crossing strips of baking parchment in each hole.

2 Melt the chocolate and butter over a low heat. Cool a little, then stir in the soured cream and eggs. Mix the flour, sugar, almonds, cocoa and baking powder in a bowl. Pour in the chocolate and stir until smooth, then stir in the cherries. Spoon into the muffin holes so they are $\frac{3}{4}$ full, then bake for 20 mins. Cool in the tins. Can now be frozen in plastic bags for 3 months.

3 To decorate, mix the icing sugar and custard powder with 2 tbsp water to make a thick icing. Remove the muffins from the tins and cool on a rack. Cut off any rounded tops, stand upside-down on the rack, then spoon icing over. Leave to set, then top with bay leaves and cherries. Best eaten on the day.

PER CUPCAKE 413 kcs, protein 6g, carbs 54g, fat 20g, sat fat 10g, fibre 2g, sugar 42g, salt 0.51g



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King prawn & avocado crostini

MAKES 12

12 peeled king prawns, butterflied and cooked
1 avocado, halved, stone removed, peeled, finely chopped
1 small red onion, finely chopped
1 1/2 tbsp fresh lime juice
1 tbsp olive oil
1 tbsp coarsely chopped fresh coriander
Salt & freshly ground black pepper
1 x 12cm baguette, cut into 5mm-thick slices, toasted

- 1 Place cooked prawn into bowl and drizzle with olive oil and coriander. Toss.
- 2 Mix avocado, red onion and lime juice together. Season.
- 3 Place prawn on top of toasted crostini
- 4 Place avocado and onion mix on top of the prawn and drizzle with olive oil and cracked pepper.

Perfect party food!





*Stylishly presented
on chicory*

**Chicory, Pear
& Blue Cheese**

MAKES 16

2 chicory, leaves separated
150g blue cheese
2 pears

2 tbsp honey
2 tbsp olive Oil
chervil, for garnish

1 Dice pear into half centimetre squares. Place in bowl and drizzle honey and olive oil over the pear.

2 Dice or crumble blue cheese

3 Place cleaned chicory leaves flat on plate, add pear and blue cheese starting 1cm from the end of the chicory leaf.

4 Drizzle remaining liquid over the top of the leaves and garnish with chervil.

5 Serve immediately.

Pumpkin risotto balls

MAKES – 26

1l vegetable stock
1tbsp olive oil
1 brown onion, finely chopped
2 garlic cloves, crushed
330g arborio rice
40g shredded parmesan
4 eggs
180g dried breadcrumbs
150g plain flour
200g pumpkin cut into 1cm pieces
2tbsp brown sugar
vegetable oil, to deep-fry

1 Toss the pumpkin in seasoning and a little bit of oil and brown sugar. Roast until tender, let cool.
2 Place the stock in a medium saucepan over high heat and bring just to the boil. Cover and reduce heat to

low. Hold at a gentle simmer.

3 Meanwhile, heat the oil in a large saucepan over medium heat. Add the onion and garlic and cook, covered, stirring occasionally, for 5 minutes or until the onion is soft.

4 Add the rice to the onion mixture and cook, stirring, until the grains appear slightly glassy. Add about 125ml of the simmering stock to the rice mixture and stir constantly with a spoon until the liquid is completely absorbed. Continue to add the stock, 125ml at a time, stirring constantly and allowing the liquid to be absorbed before adding the next amount, for 20 minutes or until the rice is tender yet firm to the bite and the risotto is creamy. Add the pumpkin, keeping 3 pieces aside for garnish. Stir in the parmesan. Set aside for 2-3 hours to cool completely. Add 2 eggs and stir until well combined.

5 Place the breadcrumbs on a large plate. Place the flour in a bowl. Crack the remaining eggs into a separate bowl and use a fork to lightly whisk. Use wet hands to shape 2 tablespoons of the risotto mixture into a ball. Roll the risotto balls in the flour and shake off any excess. Dip in the egg, then in the breadcrumbs, pressing to coat. Place on a large plate. Place in the fridge for 30 minutes to chill.

6 Add enough oil in a large saucepan to reach a depth of 5cm. Heat to 190°C over medium-high heat. Add risotto balls to the oil and cook, turning occasionally, for 4-5 minutes or until golden.

7 For garnish, slice a few pieces of pumpkin, cover with oil and sugar and place in oven for five minutes.

8 Garnish with candied pumpkin and spring onions.

Festive winter flavours



Starry night

Finish your celebration meal with this smart and delicious trio of sweet things
Photograph DAVID MUNNS

Star biscuits

MAKES ABOUT 40 • PREP 15 MINS •
COOK 15 MINS **Easy** ❄️

Make the biscuit dough from the Lemon kisses recipe, p102, but leave out the lemon zest. Roll out the dough – half at a time if you like – and stamp out 5-6cm stars. Keep re-rolling trimmings, and you should get about 40 biscuits. Cut out a thin triangle about 2cm long and ½cm wide at one of the indents of each star. Arrange on trays lined with baking parchment, cover with cling film and chill for 30 mins. Heat oven to 200C/180C fan/gas 6. Remove cling film and bake the biscuits for 8-12 mins until golden. Cool, dust with icing sugar, then serve slotted onto the edge of glasses. *The cooked biscuits can be frozen for up to 3 months.*

PER SERVING 78 kcals, protein 1g, carbs 9g, fat 4g, sat fat 3g, fibre none, sugar 4g, salt 0.06g

Coffee cocktail

MAKES 1 • PREP 5 MINS • NO COOK

50ml strong coffee, cooled
1 tbsp Kalhúa
2 tbsp double cream
cocoa powder, for dusting

Mix the coffee and Kalhúa in a Martini glass. Slowly pour in the double cream over the back of a teaspoon so that it gently settles on the top of the coffee. Dust with a little cocoa and serve.

Mint chocolate truffles

MAKES ABOUT 20 • PREP 30 MINS •
COOK 5 MINS PLUS COOLING

Easy ❄️

100ml double cream
200g milk chocolate, broken into pieces
¼ tsp peppermint essence (we used Sainsbury's)
icing sugar, for rolling

1 Bring the cream just to the boil in a pan. Turn off the heat and stir in the chocolate. Stir until melted, then add the peppermint. Cool, then chill until the mixture is solid, about 2-3 hrs.

2 Scoop out teaspoons of the mixture and roll into small walnut-size balls with your hands, then roll in icing sugar. They will keep chilled for 3 days or freeze for up to 1 month.

PER TRUFFLE 81 kcals, protein 1g, carbs 7g, fat 9g, sat fat 3g, fibre none, sugar 7g, salt 0.02g

Indulgent festive finale

Bring a dish

YOUR MENU FOR 10

●Pitta crisps, Smoky aubergine & coriander dip and Harissa-spiked houmous

●Chicken with chorizo & leeks, Courgette & goat's cheese tart, Zingy new potato salad, Green salad with avocados and Olive bread swirls

●Coconut cake with Raspberry lime drizzle

Sharing the cooking and the cost is a great way to entertain a crowd.

Food writer Xanthe Clay creates dishes for a relaxed get-together

PHOTOGRAPHS DAVID MUNNS



❧ *Why spend a fortune on a meal out, when you can share the cooking and shopping to produce a generous spread for a fraction of the cost?*

But this isn't just about saving money. A table for 10 at a restaurant can be a nightmare when it comes to ordering and splitting the bill. And cooking dinner for that many people at home is a major undertaking.

So, follow my menu and split the responsibilities for starters, main courses, sides and dessert. Think holiday food, the kind of meal a villa full of friends might put together. The result? Stress-free cooking, delicious food and great company 9



Harissa-spiked houmous

SERVES 10 • PREP 10 MINS • NO COOK

Easy **V** Good for you • 25p per serving

Homemade houmous is a breeze to whip up, streets ahead of shop-bought versions, plus it's lower in fat, too. Spice it up with shop-bought harissa, a North African chilli paste.

- 2 x 400g cans chickpeas,
rinsed and drained
- 5 tbsp olive oil
- 1 garlic clove, crushed
- lemon juice, to taste
- 2 tbsp harissa paste
(see tip, right)
- 1 tbsp tomato purée

Put three-quarters of the chickpeas in a food processor with 3 tbsp olive oil, garlic and half a cupful of water. Blitz until smooth, adding a little more water if necessary to make a thick cream consistency. Add the rest of the chickpeas, then whizz again for a few secs until nobbly. Season with salt and a good squeeze of lemon juice. Mix together the harissa and tomato purée with the rest of the olive oil. Drizzle over the houmous to serve.

PER SERVING 111 kcals, protein 4g, carbs 8g, fat 7g, sat fat 1g, fibre 2g, sugar 1g, salt 0.33g

- Make the **houmous** and **harissa mix** up to a day ahead and store, covered, in the fridge. Take out an hour or so before serving.
- Transport in jars with airtight lids. Drizzle the harissa mix over the houmous just before serving.

Pitta crisps

SERVES 10 • PREP 15 MINS •

COOK 10-15 MINS **Easy**

Beware, these are addictive! If you can't get fennel seeds, then cumin seeds or chopped fresh thyme will work well instead.

- 6 pitta breads
- 3-5 tbsp olive oil
- 1 tbsp fennel seeds

Heat oven to 190C/170C fan/gas 5. Split each pitta horizontally into two circles, then cut each into 6 triangles. Lay them in a single layer, rough side up, on 2 or 3 baking sheets. Use a pastry brush to brush the pitta triangles with olive oil, then sprinkle with fennel seeds and a pinch of sea salt. Bake for 10-15 mins, until golden. Leave to cool on the tray.

PER SERVING 145 kcals, protein 4g, carbs 20g, fat 6g, sat fat 1g, fibre 1g, sugar 1g, salt 0.40g

GETTING TO THE PARTY

- Make the **dip** up to 24 hours ahead and store in the fridge covered with cling film. Stir well before serving.
- Transport in a lidded plastic box.
- Make the **Pitta crisps** up to two days ahead, keeping them in an airtight box.

Smoky aubergine & coriander dip

SERVES 10 • PREP 10 MINS PLUS

COOLING AND DRAINING • COOK 20

MINS **Easy** **V** **✓** Counts as 1 of 5-a-day

- 4 large aubergines
- 4 tbsp Greek yogurt
- 2 tbsp olive oil
- large bunch coriander, leaves only,
finely chopped
- 1 garlic clove, crushed
- squeeze lemon or lime juice

1 Light the gas on 2 rings, then lay the aubergines directly on them, 2 to a ring. In 30 secs they will have blackened on one side, so use tongs to turn them until they are well charred on all sides. Alternatively, cook the aubergines under the grill, turning them until they are blackened all over.

2 Once done, put the aubergines in a plastic bag. When cool enough to handle, strip away the blackened skin and put the flesh (which should be cooked and soft) in a colander to drain for 30 mins.

3 Transfer the aubergine to a bowl, then mash with a fork or blitz with a hand blender, but don't make it completely smooth. Stir in the yogurt, olive oil and a fat pinch of salt, then add coriander, garlic and lemon or lime juice. Taste and add more salt or lemon juice if necessary, but be careful not to overwhelm the aubergine flavour.

PER SERVING 49 kcals, protein 2g, carbs 3g, fat 3g, sat fat 1g, fibre 3g, sugar 3g, salt 0.02g



Quick to prepare



Chicken with chorizo & leeks

SERVES 10 ● PREP 20 MINS ●

COOK 1 HR 20 MINS **Easy** ● **P**

2 tbsp olive oil

10 chicken leg pieces (or 10 each thighs and drumsticks)

4 heads fennel, trimmed, cut into wedges

200g/8oz chorizo, cut into chunks

5 leeks, trimmed and thickly sliced

6 garlic cloves, thinly sliced

2 tsp hot smoked paprika

150ml/¼pt dry Sherry

750g/1lb 10oz large or plum tomatoes, quartered

small bunch coriander, leaves only

1 On the hob, heat the olive oil in a large frying pan. Season the chicken pieces, then fry, in batches, until golden brown on both sides. Lift out and set aside.

2 Pour all but 3 tbsp fat from the pan, add fennel and chorizo, then cook, stirring, until the fennel is soft and lightly coloured. Add leeks, cook until soft. Add garlic and paprika, cook for 1 min more, then pour in the Sherry. Let bubble for 1 min, stirring well, taste, then season.

3 Heat oven to 180C/160C fan/gas 4. Pour the mix into 2 ovenproof dishes. Scatter tomatoes over, then arrange the chicken on top. Cover with foil, then cook for 20 mins, until the chicken is cooked through. During cooking, check and add a little water if it seems to be getting dry.

4 Turn the oven up to 200C/180C fan/gas 6. Uncover the chicken and season the skin with salt and pepper. Bake for 20-30 mins until the chicken is heated through and the skin is crisp. Rip the coriander leaves over the top and serve straight away.

PER SERVING 329 kcal, protein 23g, carbs 6g, fat 22g, sat fat 7g, fibre 3g, sugar 5g, salt 0.96g

Zingy new potato salad

SERVES 10 ● PREP 10 MINS ● COOK 15 MINS **Easy** **V** Good for you

1.5kg/3lb 5oz small new potatoes

1 small red onion

2 tbsp capers in vinegar (the tiny 'non pareilles' are best, and widely available)

FOR THE DRESSING

2 tbsp Sherry vinegar

2 tsp honey

100ml/3½fl oz olive oil

1 If the potatoes are larger than mouthful sized, cut them into smaller chunks. Boil in salted water for about 15 mins, until just done. Meanwhile, halve the red onion, then slice it as thin as you can.

2 Whisk the vinegar and honey with 1 tsp salt until the salt dissolves, then whisk in the olive oil. Drain the potatoes, mix with the dressing, onion and capers. Leave to cool. Serve at room temperature.

PER SERVING 192 kcal, protein 3g, carbs 25g, fat 10g, sat fat 1g, fibre 2g, sugar 3g, salt 0.72g

● Make the **potato salad** up to eight hours ahead and keep in a cool place (ideally not the fridge) until ready to serve.

● Transport in a lidded plastic box or glass jar with a watertight seal and lid.

Green salad with avocado

SERVES 10 **Easy** **V**

Squeeze **1 tbsp lemon juice** into a jam jar with a **pinch of salt**. Pour in **4 tbsp olive oil**, add a **small bunch finely chopped chives**, put on the lid, then shake well. To serve, toss with **200g bag mixed salad leaves** and **2 sliced ripe avocados**.

● For the **Green salad**, prepare the dressing up to four hours ahead, but don't add the avocado or leaves until you're ready to eat.

● Transport the dressing in the jam jar, and keep the avocados whole, and leaves in the bag. When ready to eat, finish the salad.

Veggie main
everyone will love



Courgette & goat's cheese tart

SERVES 10 • PREP 30 MINS PLUS
COOLING COOK 1 HR 10 MINS

Moderately easy **V**

plain flour, for dusting
500g pack shortcrust pastry
1 fat pinch saffron threads
500g/1lb 2oz courgettes,
all but one coarsely grated
knob of butter
4 eggs
284ml pot whipping cream
140g/5oz soft goat's cheese
2 handfuls rocket leaves, to serve

1 Heat oven to 200C/180C fan/gas 6. Lightly dust a surface with flour, then roll out the pastry into a large, 5mm thick circle. Use to line a deep, 23cm tart tin with removable base. Trim

away excess pastry. Prick all over with a fork, then line with baking paper and fill with baking beans. Cook for 10-15 mins until starting to turn golden. Remove paper and beans, then cook for 5 mins more until crisp and cooked through. Leave to cool.

2 Meanwhile, put the saffron in a cup with 1 tbsp hot water, then leave to infuse. Mix grated courgettes with 1 tsp salt, then place in a colander. Slice the last courgette very thinly lengthways into long ribbons (use a vegetable peeler). Sprinkle with salt, then put on top of the grated courgettes. Put the colander over a bowl to drain for at least 30 mins. Tip into the middle of a clean tea towel over the sink, twist and squeeze the tea towel getting every drop of the green liquid out.

3 Melt the butter in a large frying pan. Put the courgette slices to one side and add the grated courgettes to the pan. Cook, stirring, for 3 mins. Tip the grated courgettes into a bowl. Lightly beat the eggs, then add all but 2 tbsp to the courgette bowl. Pour in the cream, the saffron and soaking water, then mix well. Season generously with pepper, and salt if it needs it (it may be salty enough).

4 Reduce oven to 180C/160C fan/gas 4. Brush the remaining beaten egg over the tart case. Bake for 5 mins, until the egg has set and sealed the case. Pour in the mix. Crumble on the goat's cheese. Lay the courgette strips over the top like the spokes of a wheel. Bake for 40 mins, until just set, but still a little wobbly. Cool and serve at room temperature.

PER SERVING 396 kcals, protein 9g, carbs 24g, fat 30g, sat fat 15g, fibre 1g, sugar 2g, salt 0.75g

GETTING TO THE PARTY

● Make the **tart** up to a day ahead, and store in a cool place (ideally not the fridge as the pastry will lose its crispness).

● Transport it still in the tart tin, covered with cling film. Bring to room temperature before serving.



Olive bread swirls

MAKES 12 ● PREP 20-25 MINS PLUS
RISING COOK 20-25 MINS **Moderately easy** 🌶️
Good for you

500g/1lb 2oz strong white flour,
plus extra for rolling
1 tsp salt
7g sachet easy-blend dried yeast
6 tbsp extra virgin olive oil, plus a little
for brushing
small bunch of basil
170g pitted black olives
(about 200g unpitted weight)
1 garlic clove, crushed
4 tinned anchovies (optional)
50g/2oz pitted green olives

1 In a large bowl, mix the flour, salt, yeast, 1 tbsp olive oil and 300ml warm water, to make a soft dough. Knead by hand for 10 mins or with the dough hook in a food processor or mixer for 5 mins. Put the dough back in the cleaned out mixing bowl, then cover the bowl with oiled cling film. Leave to rise for an hr in a warm place until doubled in size.

2 Meanwhile, make the filling. Discard any tough basil stalks (leave tender ones on) and put in a mini food processor or hand blender beaker with the black olives. Add 4 tbsp olive oil, the garlic and the anchovies, if using. Whizz to a rough paste.

3 Heat oven to 220C/200C fan/gas 7. Line a shallow baking tin about 30 x 20cm with non-stick paper. On a floured worktop, roll out the dough to a rectangle roughly 30 x 40cm. Spread the olive paste all over and arrange the whole green olives in a line down one of the short edges. Roll up the dough like a Swiss roll, starting at the short olive-encrusted end to make a sausage shape.

4 Cut the dough into 12 slices, then carefully lift each one into the tin, to make 4 rows of 3 swirl shapes. Lightly brush all over with the remaining olive oil. Loosely cover with cling film, then leave to rise for 20 mins or so, until slightly puffed up and filling the tin. Cook for 20-25 mins until golden, then leave to cool in the tin.

PER SERVING 258 kcals, protein 6g, carbs 38g, fat 10g, sat fat 1g, fibre 3g, sugar 1g, salt 1.05g

GETTING TO THE PARTY

● Make the **Coconut cake** up to a day ahead and keep in an airtight box, or make a month ahead and freeze, wrapped in a freezer bag. Defrost before serving.
● Transport in a cake tin, wrapped in a plastic bag or cling film.
● Make the **Raspberry lime drizzle** up to eight hours ahead. Store, covered, in the fridge, bringing out an hour before serving.
● Transport in a watertight, lidded plastic box.



Coconut cake

SERVES 10 ● PREP 15 MINS PLUS
COOLING COOK 1 HR 10 MINS

Moderately easy 🌶️

200g block creamed coconut, chopped
3 tbsp rapeseed or groundnut oil
200g tub full-fat soft cheese
600g/1lb 5oz sugar
5 large eggs
2 tsp vanilla extract
375g/13oz plain flour
175g/6oz desiccated coconut
icing sugar, Raspberry lime drizzle (see below), coconut curls and lime zest (both optional) to serve

1 In a small pan, heat the creamed coconut gently until it melts. Mix in oil, then pour into a large bowl. Leave to cool.

2 Heat oven to 160C/140C fan/gas 3. Line a deep 20 x 30cm baking tin with baking parchment. Add cheese and sugar to the cooled cream, then beat until light and fluffy. Add eggs, one at a time, beating well after each, then the vanilla extract and a pinch of salt. The mix will become mousse-like. Fold in flour, then coconut.

3 Scrape into the tin. Bake for 1 hr-1 hr 5 mins until golden brown and a skewer stuck in the centre comes out clean. Turn out and cool on a rack. Serve, dusted with icing sugar and cut in wedges. Pour on the drizzle, add coconut curls and zest, if using.

PER SERVING 731 kcals, protein 11g, carbs 96g, fat 37g, sat fat 25g, fibre 4g, sugar 67g, salt 0.35g

Raspberry lime drizzle **Easy**

Purée 250g **raspberries** with 3 tbsp **brown sugar**. Rub through a sieve. Mix with 250g **raspberries**. Stir in **zest ½ lime**.

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Hot as fire, pure as ice

With the launch of the new Miele Gallery and the Fire & Ice range, *BBC Good Food ME* talks kitchen design with Dr Markus Miele, managing director of Miele Worldwide and Gaby Koudsi, managing director of Miele in the GCC



BBC Good Food ME (BBC GF ME): What are some of the current trends in kitchen design? And, how has it changed in the last ten years?

Dr. Markus Miele (MM): In general, over the last ten to 15 years, you can see a dramatic change in trends in kitchen design. The kitchen has become far more integrated with the living space; it is not a separate room where the food is being prepared anymore. Now, it's connected to the living space and it needs to look good. People spend a lot of time in the kitchen; you spend time in the kitchen with your family and friends and in Europe, what I always say is: every party ends in the kitchen! The design, of course, has become very important. It not only has to function, but it also has to look great and be easy to clean. There are a lot of things that you have to think about kitchen design, which you didn't have to think about 10 to 15 years ago.

BBC GF ME: Can you tell us about the new Fire & Ice range. Was this designed particularly with the Middle East market in mind?

MM: In all the different countries that we operate, we have more and more customers of ours, who demand something different, different from neighbours, different from what is on the market and so on. We now have 47 countries where we sell Miele products. We developed the new range, after getting a lot of different feedback from different countries about what the customer wants. Then we said,

okay, apart from the normal black, white, brown that we have in Europe, we want to have something different, so with Fire & Ice range, we developed two streams; two aesthetics. I would say the Fire range, with its red and gold tones, will be popular here in Dubai, but also in Russia for example. We wanted to create a warm atmosphere, and something a bit different. We got a lot of feedback from Italy, for example, that wanted to make something in cooler colours, and very minimalistic, so that is where the Ice range comes in. So Fire & Ice was inspired by this type of feedback. The range is more or less the same appliances, but it has a completely different look and feel aesthetically. So we now have different possibilities for your personal design, which can be integrated into your home; either a warmer design with the Fire appliances, or something more subdued and cooler, with the Ice appliances. We now sell both of the designs in Dubai.

Gaby Koudsi (GK): Yes, we launched both together, because we have the market for both, there is no question. We could almost launch any product in Dubai, as we cater for all nationalities: so South African, German, Lebanese, British, Australian, Asian... I could go on. So, with the Fire & Ice range, we think we'll appeal to a lot of different tastes. It's an advantage to operate in such a market, it is exciting, but it can be unexpected too, and it can be challenging too.



Dr. Markus Miele



Gaby Koudsi

BBC GF ME: What are you bringing new to the market with the Fire & Ice range?

MM: It's the latest technology; we have a steamer that creates not only, of course, perfect results but it's a combo-steamer, which uses humid heat but also dry heat so you can have perfect results on your bread for example. What we also did, is create a little more space inside the steamer, so you can cook larger fish for example, and through customer feedback, we have improved the appliances so that they are even easier to use and function very well.

BBC GF ME: So for professional chefs and people who love to cook, the new range would work well for them?

MM: You know, I was once talking to a chef when he was giving a cooking lesson in one of our galleries, and a customer was asking what's the difference between the Miele appliances here and the appliances he uses in his own kitchen. He said it's just the size difference, but it's possible to cook everything he would in his own kitchen. The controls are definitely the same as in the professional kitchen so we can do everything the same as a chef does, just on a little smaller scale. When it comes to temperatures and controls and so on, he says we are absolutely spot on for that.

BBC GF ME: Are there any features that would be great for people who want to learn to cook, but perhaps haven't mastered all the skills?

MM: Yes, we have modified the appliances to cater to the needs of people who don't know how to cook. With the automatic programmes, for example, but we still give our customers the control. So you can use an automatic programme, but say, if you wanted the dish to be little bit browner, you can still cook it for another 5 minutes or 180 degrees, so it's your result in the end. We try to help you master the functionality inside the oven, to make it easy for you, but it's easy to change the functions and make it personalised, too.

BBC GF ME: Is it challenging to create a kitchen design that is both aesthetically pleasing, but professionally functional too?

MM: That's always very challenging. Design and aesthetics is very important because of the integrated kitchen, but it has to still be user friendly. We do a lot of tests in households, not only in Germany but around the world, in order to see whether we meet the needs of the consumer. It will always differ, because people use their kitchens differently, and people have

different opinions about designs. It's interesting, for example; a lot of our customers that normally travel all around will see the latest designs from France, from Italy - all the minimalistic designs and so on. These customers will say our kitchens fit perfectly into design trends, but others who might never have travelled have a completely different feeling about design and they might have more difficulties with our appliances, so we said you know with Fire maybe we get a little bit closer. Our heritage is to have the latest technology and designs, but for those who maybe want to have a warmer atmosphere, for example, we try to connect with those consumers. We know that there are a lot of consumers with completely different opinions about design around the world and especially here in Dubai, so it's great to have the diverse Fire & Ice range.

BBC GF ME: For consumers, what are some of the things they should look out for when choosing a new kitchen; what do they need to know so that they get the right kitchen for them?

GK: First of all, I think they need to consider their home; how many people are there, how often do they cook, do they like cooking or not and so on. So, you have to first see how your family connects to the kitchen; this should be the first question when buying a new kitchen. Then, do you like very speedy cooking during busy weekdays, because you don't have time? But, on the weekend you like to entertain and enjoy spending time in the kitchen. You should look for appliances that cater to these needs. With Miele, you have this versatility, with all different options and different programmes and controls. Also, ask yourself: "what do I like eating?" There's a big trend in healthy eating and cooking, so the steamer is perfect, for example, because all the vitamins are kept inside the food. If you really like nutritious, healthy food, definitely go for the steamer. But, it's the question of your background too, if you love Asian food, then of course the wok would be great for you, too.

BBC GF ME: With regards to the cooking technology, what is specific to Miele that other kitchen companies aren't doing?

MM: First of all the design, our aesthetics are very unique. Then, we have different combinations of appliances, that are very versatile. So you can have a combined range out of Fire for example but also Ice, there is so much to choose from.

The Miele Gallery is located on the ground floor of the Sama Tower, Sheikh Zayed Road, Dubai.

For the vegetarians

These festive pies are so good, everyone will want one. As they're individual pies, you can just make as many as you need

Individual Christmas pies

MAKES 4 • PREP 1 HR • COOK 1 HR

Moderately easy V once cooked

This recipe makes four pies, but all the quantities are easily quartered or halved, which means it's just as easy to make one pie, or two – or as many as you want.

200g/7oz leek, thinly sliced
25g/1oz butter, plus a knob
100g/4oz mushrooms, finely chopped
4 good pinches ground mace
4 good pinches thyme leaves, plus a few extra small sprigs to decorate
100g/4oz potato, grated
100g/4oz Puy or green lentils from a can, rinsed and drained
100g/4oz cooked chestnuts, finely chopped
8 tbsp double cream
4 tbsp cranberries, plus about 20 to decorate
1 egg, beaten, to glaze
2 tsp redcurrant jelly
FOR THE PASTRY
200g/7oz plain flour, plus a little extra
100g/4oz light vegetarian suet
8 tbsp milk

1 Gently fry the leeks in the butter until softened. Add the mushrooms, mace and thyme, and turn up the heat a bit to soften the mushrooms and drive off any liquid that comes out of them. Stir in the potato for 2 mins, followed by the lentils, chestnuts and cream. Cook for 2 mins more, then take off the heat and stir in the 4 tbsp cranberries.

2 To make the pastry, put the flour and suet in a food processor with 1 tsp salt. Whizz together until you can't see any big suet lumps, then keep pulsing while you add the milk, a spoon at a time, until the pastry comes together.

3 Roll out a quarter of the pastry on a lightly floured surface, then use 4 individual pie dishes to cut 4 pastry lids – we used 4 x 250ml ramekins. Use a small star cutter to cut out a star from each lid, then keep stars and lids covered with cling film.

4 Cut 4 strips of baking parchment and use a little butter to stick one in each pie dish, so the ends of the strips stick out

each side to help you remove the pies when baked. Gather lid scraps with the remaining pastry and divide into 4 equal pieces. Roll out each to £1 coin thickness and use to line each pie dish with an overhang. Divide the filling between the dishes. Top each with a lid, and roll down the overhang to meet the lid. Use a fork's prongs to press and seal edges. *The pies can now be covered and chilled for up to 24 hrs before baking.*

5 To bake, heat oven to 220C/200C fan/gas 7. Brush each pie with beaten egg and bake for 30 mins. Lift pies from dishes and sit directly onto a baking sheet. Mix 20 cranberries with the redcurrant jelly and divide between the star holes on top. Brush pastry stars with beaten egg, add a small thyme sprig to each, then add to the pie baking sheet and put back in the oven for 5-10 mins, until pies and stars are golden and crisp. Top each pie with a star and serve.

PER SERVING 742 kJ, protein 17g, carbs 78g, fat 42g, sat fat 21g, fibre 7g, sugar 8g, salt 1.48g

Chunky pies packed with Christmas flavours





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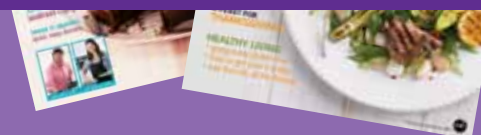
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WEEKEND

Cute Christmas cupcakes

Cooking
for pleasure

Have fun in the kitchen
over the holidays

Photographs LIS PARSONS | Recipe and food styling ROSIE REYNOLDS

● *These cakes are a joy to make with kids – the recipe is incredibly easy to follow and, as they include chocolate buttons, they're sure to be a hit. The recipe is essentially two projects with a break in the middle, so even younger children stay interested. My five-year-old, Maisie, loved helping me make these. We both enjoyed eating them, too!* ● BARNEY DESMAZERY Food editor



Christmas cupcakes

MAKES 12 ● PREP 20 MINS ●

COOK 25 MINS **Easy** ❄️ without icing

FOR THE CAKES

280g/10oz self-raising flour

175g/6oz golden caster

175g/6oz unsalted butter, very soft

150g pot fat-free natural yogurt

1 tsp vanilla extract

3 eggs

FOR FROSTING AND DECORATION

85g/3oz unsalted butter, softened

1 tsp vanilla extract

200g/7oz icing sugar, sifted

TO DECORATE

natural green food colouring (for Christmas trees), sweets, sprinkles and white chocolate stars

milk and white chocolate buttons and natural colouring icing pens, available at Asda

1 Heat oven to 190C/170 fan/gas 5 and line a 12-hole muffin tin with cake cases. Put all the cake ingredients into a bowl and mix with a whisk until smooth. Spoon the mix into the cases, bake for 25 mins until golden and risen and a skewer comes out clean. Cool on a wire rack.

2 For the frosting, beat the butter, vanilla extract and icing sugar until pale and creamy and completely combined. To make snowmen, reindeer and Christmas puddings, first spread the icing over the top of each cake. Then lay the chocolate buttons on top, slicing some buttons into quarters to make ears and hats. Finally, use icing pens for the details. For the Christmas tree, colour the icing with green food colouring and pipe onto the cakes using a star-shaped nozzle, decorate with sweets, sprinkles and white chocolate stars.

PER CUPCAKE 408 kcal, protein 5g, carbs 53g, fat 20g, sat fat 12g, fibre 1g, sugar 36g, salt 0.31g

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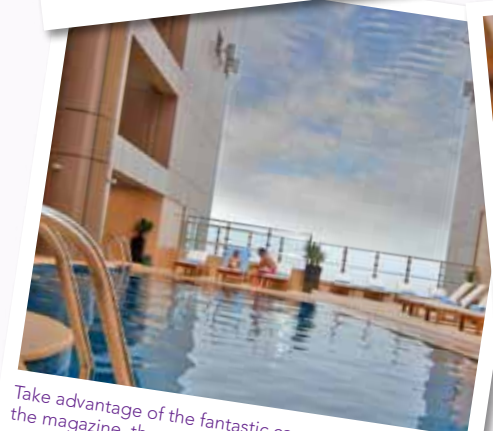
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WEEKEND

Cooking with a manicure

In the mood for festive entertaining without the fuss? Fabulous foodie Farah Sawaf whips up an organic feast that is perfect for sharing



“This appetiser is a fun way to begin a dinner, and it gets tummies growling. It tastes great with a drizzle of balsamic vinegar on top too”

Cheesy salami swords

SERVES 8 TO 10

Recommended NStyle nail polish color for this recipe: Pout them lips

200g chopped turkey salami pieces, approx. 25 pieces (Organic Foods & Cafe in Dubai will cut it up in chunks for you)

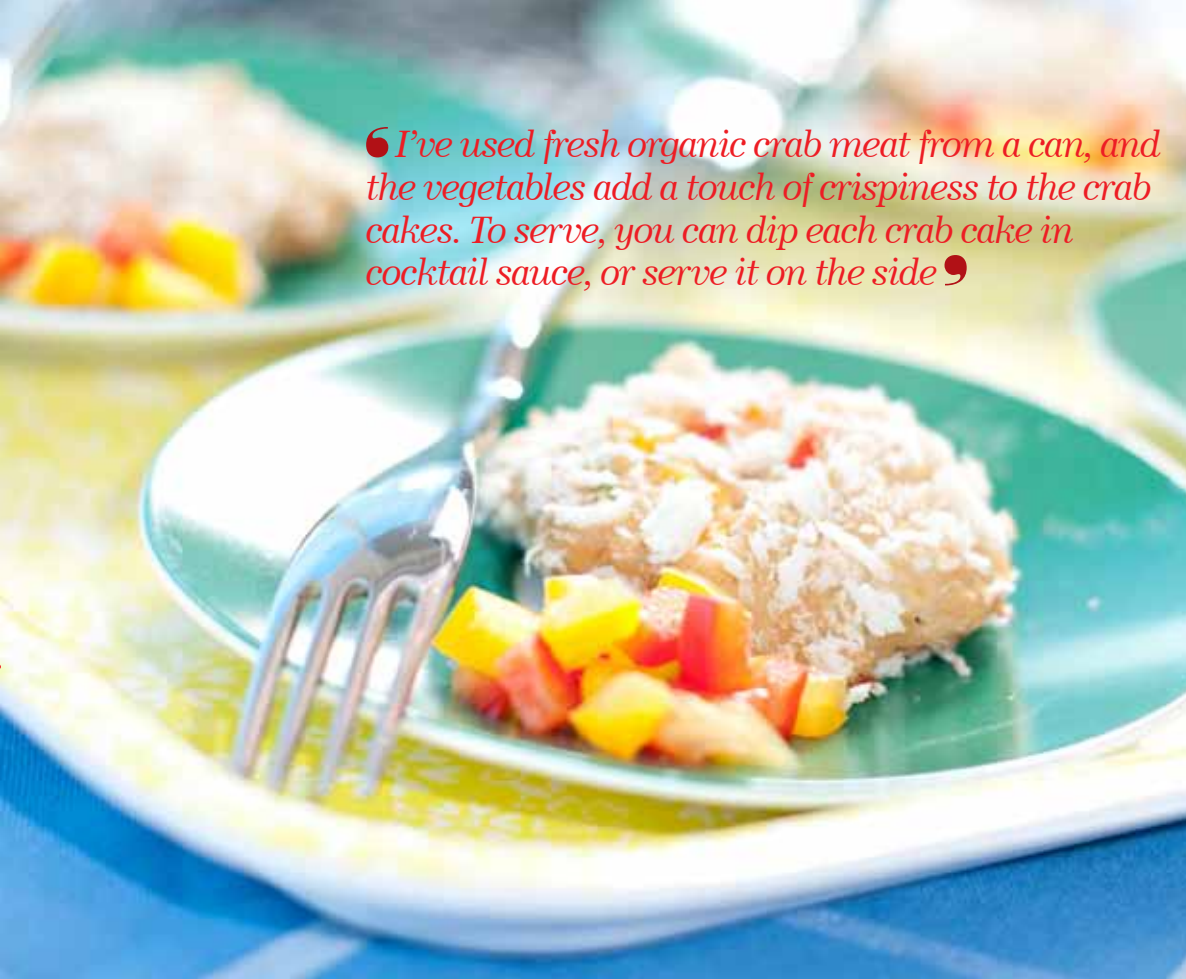
200g hard Alpine goat's cheese, cut into about 25 cubes (this cheese has a lovely creamy flavour to it) handful mint leaves, whole pieces rinsed and dried

5-6 dried organic figs cut into approx. 25 cubes (I use Noberasco organic)

1 Stack the ingredients onto the skewer in this order: turkey, salami, cheese, mint and then the fig.

2 You can serve with a toothpick or a decorative sword-like skewer. Brush with balsamic vinegar for more of a kick.

6 I've used fresh organic crab meat from a can, and the vegetables add a touch of crispiness to the crab cakes. To serve, you can dip each crab cake in cocktail sauce, or serve it on the side 9



Orange blossomy scallops

SERVES 8 TO 10 • 25 MINUTES

This scallop concoction is one of my favourites. The combo of orange blossom water, *fleur de sel* and meaty scallops are delightful. Since scallops can be a bit expensive, this is the perfect dish for a special occasion or even just as an out-of-the-blue treat. I sometimes lay the scallops on spinach leaves to make a superb salad.

Recommended NStyle nail polish color for this recipe: Gold Souk

Crab in a cake

SERVES 8 TO 12 • 25 MINUTES

These crab cakes are so crispy on the outside yet juicy and fluffy on the inside. Always a hit at any dinner party! We blend in crunchy vegetables for that extra burst of flavour that will keep your guests grabbing for more. Organic Foods & Cafe has all the spices you need guaranteeing that deep reliable rich flavour you aim for.

Recommended nail polish colour from NStyle for this recipe: Poetic Petra

- 1 kilo crabmeat, usually found in tubs in the Organic Store, pre-call if you want to make sure**
- 2/3 crushed butter crackers (I like to use Ritz crackers)**
- 6 green onions (green and white parts), finely chopped**
- 1 cup finely chopped bell pepper/ capsicums (I prefer yellow or orange)**
- 1/2 cup mayonnaise (Organic BioNova)**
- 2 eggs (Organic Toni's Free Range)**
- 2 teaspoon Worcestershire sauce-**

Organic Biona

- 2 teaspoon dry mustard**
- 1/2 teaspoon dried ginger powder**
- 1 lemon, juiced**
- 1/2 teaspoon garlic powder**
- 2 teaspoon salt**
- a dash of cayenne pepper**
- Flour, for dusting**
- 1/2 cup canola oil**
- Sauce for dipping (Organic Simply Delicious seafood sauce works well)**

- 1** In a large bowl, mix together all ingredients, except for the flour and oil. Shape into patties and dust with flour.
 - 2** Heat oil in a large skillet over medium heat. When oil is hot, carefully place crab cakes, in batches, in pan and fry until browned, about 4 to 5 mins.
 - 3** Carefully flip crab cakes and fry on other side until golden brown, about 4 minutes. Serve warm with preferred cocktail or seafood sauce.
- NOTE:** As an alternative to pan frying the crab cakes, you can bake the crab cakes for 20 mins at 200 degrees Celsius, while continuously checking up on it. Coat with breadcrumbs once baked.

12 large sea scallops cut width-wise, making 24 pieces

3 tbsp extra-virgin olive oil

3 clove of garlic, crushed

1 cup orange blossom water (also known as mazaher, found in organic stores and most grocery stores)

Fleur de sel (flower of salt, sea salt, I use Gourmet Baesurisal)

Pinch of ground black pepper

6 tbsp brown sugar

1 tbsp grated organic orange zest

- 1** In a large, non-stick pan heat olive oil and a touch of butter for 30 seconds over low heat. Add garlic to the oil, spreading the crushed bits evenly throughout the pan.
- 2** Place scallops gently over the garlic. Increase heat to medium. Cook for 3 to 4 minutes on each side to get a beautiful brown crust.
- 3** Pour orange blossom over cooked scallops, and then sprinkle lavender salt or fleur de sel. Finish by sprinkling brown sugar over finished scallops. This should create a bit of syrup with the scallops. Sauté for a few minutes over low heat.



Farah Sawaf gets her seasonal fresh fruit and vegetables from Organic Foods and Café.

"I absolutely love shopping there, not only due to the charming, peaceful experience and great service- but every 3rd Saturday everything is 20 percent off so I was able to get everything at a discount! I know what is going into my food and I've never seen vegetables more crisp and colourful, The end result tastes like no other," says Farah.

For more fabulous foodie delights from Farah Sawaf, visit cookingwithamanicure.com.

WIN WIN WIN!

* Organic foodie hamper from Organic Foods & Cafe

* One of five manicure vouchers from NStyle

Visit the competitions page on bbcgoodfoodme.com for details

“When preparing a meal, I always balance ingredients and use a mix of citrus, creamy and juicy flavours. I also like textures in my food. Creative cooking and eating is much more exciting”

Lamb choppies

SERVES 8 TO 10 • Marinating- 1 hour
Preparation and cooking- 20 minutes

We often invite our friends over for a culinary themed night. One of our favourites features the popular lamb chop. You'd be surprised how many certain guests can consume. My husband and his buddy are currently tied for a record of 12 lamb chops each (at times like this I wonder what a normal serving is).

It's typical that my huge pile of lamb chops are decimated into a pile of bones from grateful, if perhaps greedy guests. So I've learned to secretly assign three or four chops on a plate to each guest thus avoiding the guys devouring them before the others have gotten their share.

By the way, the potato puree recipe from the website is perfect to compliment the recipe

Recommended NStyle nail polish color for this recipe: Be Mine

30 nicely cut loin lamb chops, I prefer organic, as they are more meaty and flavorful- I order in advance to guarantee amount I desire

8 cloves of garlic, minced

8 sprigs of fresh rosemary, leaves stripped from sprig and chopped (freshly picked from the Organic Store)

1 small onion, peeled and finely chopped

extra-virgin olive oil for drizzling

1 Preheat oven to 400 degrees Fahrenheit (200 degrees Celsius).

2 Using a fork, poke the lamb chops repeatedly. This helps to tenderize and better marinate the meat.

3 In a large bowl, roll up your sleeves and mix the rest of the ingredients together very well with your hands. Slather the lamb chops with this aromatic mixture, being sure all the lamb chops have bits of the garlic, rosemary and onion.

4 Place the chops in a large Ziploc bag or Tupperware and leave in fridge for at least an hour. You can do this a day in advance and leave it in the fridge overnight for the next day.

5 Soak some olive oil into a paper towel rub all over a clean oven rack.

6 Attach the wire rack with foil, meaning place foil underneath bending it around snugly the rack. This will catch the fat drippings and make clean up a snap.

7 Place the lamb chops evenly all over the oiled oven rack and sprinkle freshly ground black pepper and sea salt to your taste onto. Place this rack into the center of oven and cook for approximately 8 to 12 minutes depending on how you like your meat done. For medium, it takes about 10 minutes.

8 Take one lamb chop out and cut a slit into it to see how pink it inside. This will allow you to determine if your choppies need more time.

9 Serve either on individual plates or on one large serving platter arranged in a stack.



Hot and chili at once!

SERVES 8 TO 10 • 1 HOUR 45 MINUTES

This is perfect for a big movie or game night. I place the big bowl of steaming chili on the table and during the movie everyone keeps refilling their bowl... again and again. When someone asks me to explain the flavour they look at me like I am crazy when I mention ingredients like coffee or cocoa. Sometimes I keep it a secret if I am not in the mood to divulge!

Recommended NStyle nail polish color for this recipe: Obsession

- 2 tsp olive oil (I use Organic Nektar extra virgin)**
- 2 yellow/sweet onions, chopped**
- 1 kg lean ground beef**
- 500g beef sausage**
- 6 garlic cloves, peeled and minced**
- 200-400g canned diced or chopped tomato (I use organic Campo Polpa)**
- 2 cups fresh tomatoes, chopped**
- 200-380g canned tomato paste (I use Organic Isis)**
- 4 cups of beef broth (you can find pre-packed tubs in the frozen section)**
- 1 cup strong warm coffee**
- 2 tbsp hot sauce (Organic Biona)**
- 3 tbsp ground cumin**
- 2 tbsp raw cocoa powder (weird I know!) (I use Organic Vivani)**

“I love the look on people's faces when they enjoy food I've created. There's no better feeling than welcoming people into your home, and connecting with them over a meal”

- 2 tsp dried oregana**
- 1 tsp ground cinnamon**
- 2 tsp cayenne pepper**
- 1/2 cup tightly packed brown sugar**
- 1 tbsp fresh coriander**
- 1 tsp salt**
- 1 can red kidney beans, drained and rinsed (I use Mr. Organic can)**
- 1 can cannelloni beans, drained and rinsed**
- 2 fresh hot peppers chopped (use more or less depending on your preference on heat!)**
- Low-fat sour cream**
- Pinch of fresh coriander or parsley for garnish, chopped**
- drizzle hot olive oil for more of a kick for each serving if you desire (Crudigo Peperoncino works well)**

1 In large pot, heat olive oil over medium heat. Sauté onions until translucent then stir in ground beef and cubed beef. Brown the meat and add the garlic. Stir in canned tomatoes, chopped tomatoes, tomato paste and beef broth. Then, add the remaining ingredients (except sour cream and coriander/parsley garnish).

2 Stir frequently so that nothing burns. Leave uncovered to create thickness as desired. If uncovered, this will allow excess water to evaporate.

3 Reduce heat to low and gently simmer for at least 1½ hours covered.

4 To serve, spoon in individual bowls. Place one small dollop of sour cream with coriander or parsley garnish as the final touch.

Tip: the longer it simmers the better! I let my chili simmer on lowest heat for over 3 hours.



Semi Sweet Chippy Cookies

SERVES 10- DOUBLE RECIPE FOR LARGER HUNGRIER GROUPS • 30 MINUTES

These cookies are little bites of sugary heaven. Get creative and make an ice cream sandwich: place ice cream between your cookies and dab with whipped cream and mint. Let your sugar-craved mind go crazy!

Recommended NStyle nail polish color for this recipe: Caramel

- ½ cup softened butter (I use Bio+Organic)**
- ¼ cup white granulated sugar**
- ¾ cup firmly packed brown sugar**
- 1 large egg**
- 1 ½ teaspoon vanilla extract**
- ½ fresh vanilla stick grated (if not available, no worries), you can find Organic Burbon in the Organic Store**
- 1 ¼ cups all-purpose flour**
- small pinch salt**
- ½ tsp baking powder**
- ½ tsp baking soda**
- ¼ cup grated or finely chopped gourmet chocolate -caramel flavour (recommended-Vivani Organic White Vanilla)**
- 10 ounces semi-sweet chocolate chips or butterscotch chips**

1 Preheat oven to 350 degrees Fahrenheit (175 degrees Celsius).

2 In a large bowl, mix together the butter, sugars, eggs, vanilla beans (if available) and vanilla extract.

3 In another bowl, mix together the flour, salt, baking powder and baking soda.

4 Combine the wet and dry ingredients.

5 Stir in the chips.

6 Get your hands in the bowl and with your fingers, place golf ball-sized dough portions 2-inches apart on an ungreased cookie sheet.

7 Bake for 9 to 10 minutes or just until edges are light brown

all aboard **DiVAZ**

We catch up with Stefan Karlsson, the acclaimed Swedish chef who created a delicious four-course menu on board DiVAZ, the floating venue at Jebel Ali Golf Resort & Spa

How would you describe your personal style of cooking?

My cooking is simple, tasty and above all based on traditional local Swedish flavour. I use locally-produced ingredients where the farmer or fisherman has great knowledge and a feel for the raw material.

So, classic Swedish dishes influence the dishes you create?

Absolutely! My dishes are a mix between the traditional Swedish cuisine and the 'new world' that makes today's food so interesting.

What are your favourite ingredients to work with and why?

I love working with all those root vegetables grown in Sweden and that have always been an important part of our Swedish food culture.

Can you tell me a bit about your restaurant Fond, what can diners expect from the restaurant?

Fond is a Scandinavian, modern restaurant. We want to be a 'simple' restaurant with great knowledge of the food and drink that we serve. We try to make an informal and cheerful dining room.

You were recently in Dubai as a guest chef on board DiVAZ. How did you enjoy the experience?

Dubai is a lovely pot where all of the world's great kitchens boil! I think that our Nordic cuisine is seen far too little in Dubai and we should probably take a seat in Dubai too. My experience of the kitchens that I've been in, especially in Jebel Ali, has an ambition to cook good food from different parts of the world. I am impressed that you can find almost every ingredient in Dubai's kitchens.

What do you think of the restaurant scene in Dubai?

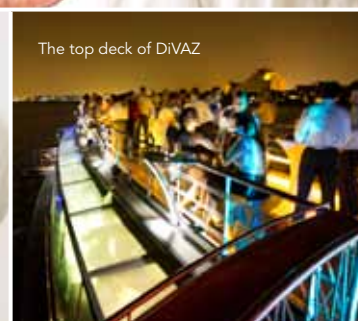
The restaurant scene in Dubai is really interesting. The only thing I have not yet found is a kitchen where one refines and modernises the Arabic kitchen. Maybe there are these types of restaurants, but I have managed to miss it.

What inspired you to become a chef?

When I was little, I wanted to be a farmer. I am not a farmer, but I take advantage of the farmer's produce. I grew up in a family where food always has been an important part of life and I have cooked since I was 13 years old.



Swedish chef, Stefan Karlsson from Fond restaurant, Gothenburg



The top deck of DiVAZ



Romantic dining options on board DiVAZ

What is your first food memory?

My first food memory is my birthday dinner when I was five years. Swedish pickled herring with new potatoes, cream and finely cut chives. Typical Swedish food on a typical May Day in Sweden.

What is something that most people don't know about Swedish cuisine?

Few know that the Nordic countries today are one of the leading food scenes in the world, with its own distinct cuisine and cooking.

As it is the festive season – what would be your ultimate Swedish Christmas menu to create for friends and family, and why?

In Sweden during Christmas, we eat a buffet called the 'Christmas table'. By tradition, there are all those ingredients that we could get during this season. Pickled herring, different salmon dishes, lots of dishes made from the pig that was slaughtered for Christmas. Dishes of root vegetables and cabbage are also always present.



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